

THE SOURCE

Jean Collet

2021 Chablis, 1er Cru Mont de Milieu

Varietal(s)	Chardonnay
Region	Burgundy, France
Short Summary	
Terroir	<p>It could be said that in the lineup of Collet's premier cru Chablis, this might be the frontrunner, not in volume and impression, but perhaps in balance and diversity of characteristics. One of the rarest bottlings of the great 1er Crus of Chablis, it's located south of the Grand Cru slopes and the 1er Cru Montée de Tonnerre.</p> <p>The topsoil is a near perfect combination of what could be a mix of the east and west banks of the river that divides the two main Chablis zones. On this side of the river (the right bank) it's easy to see—but not so often talked about—that the slopes have a substantial amount of the hard Portlandian limestone scree mixed in with the marne (limestone-rich clay, almost gray in color) and marlstones derived from the bedrock below. While the soil is deeper than most on the left bank (except Butteaux, an anomaly for the other side), it's not more profound that the topsoil of Montée de Tonnerre and the Grand Crus—this is a major contributor in the expression of this wine compared to others on this side of the hill.</p>
Cellar Notes	Hand harvested, pressed and spontaneously (naturally) fermentated in previously used 600-liter French oak demi-muid. Malolactic is completed and the wine is lightly filtered and fined.
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist
Alcohol %	12.5-13.0
Total SO2	None Added—Very Low—Low—Medium—High