



CHÂTEAU DE FLEYS 1ER CRU CHABLIS

MONT DE MILIEU VIEILLES VIGNES

certified sustainable (HVE)

Siblings Béatrice, Benoît and Olivier Philippon farm their family's 79 acres of vines in the quiet commune of Fleys. Their great-grandfather came from Vézelay around the turn of the last century and with his son was the first in Chablis following Phylloxera to plant vines on American rootstock in 1936. They sell two-thirds of their production to négociants, bottling only their best vats.

VINEYARD



Site: Fleys is on the right bank of the Serein River Valley, just upstream from the town of Chablis and its Grand Cru vineyards. The vines of Mont de Milieu (*mountain in the middle*) lie on the hill's south-southeast flank and see sun (if it's shining) from morning to night. The vines for this wine are highest on the slope, just under the crown of the forest.

Soil: A sedimentary basin of Kimmeridgian limestone, layered with limestone, marl and full of oyster shell fossils which combine to create one of the world's most unique expressions of Chardonnay. These old vines grow in particularly thin, rocky soil at the top of the slope.

Vines: From the domaine's original 1936 vines in two small parcels of 1.7 acres. Hand-harvested and HVE (High Environmental Value) certified.

Varieties: Chardonnay.

CELLAR

Vinification & Aging: Most of the wine is raised in steel along with one or two 600L *demi-muids*.

Production: 600 cases.

Profile: Immensely concentrated and well-structured, but graceful with a long, electric finish.