Chablis Dom. des Miles 2025



Region

Only 100 miles south of Paris, Chablis represents the northern limit of Burgundy`s wine regions, centred around the town of Auxerre. The soils are predominantly limestone and chalk, perfect for the Chardonnay grape, the only variety allowed in Chablis. Careful siting of south facing vineyards enables the vignerons to produce classic, dry, and steely wines. The most complex of these are produced from the seven Grand Cru vineyards which are all located on the northern slopes that overlook the town of Chablis itself. The Premier Cru vineyards are scattered around Chablis on the slopes of the valleys and here produce excellent quality wines with a little less intensity.

Producer

Domaine Fourrey is a fourth-generation family run estate located in the village of Milly. They operate 25 hectares of vineyards in total with 18 in production in the heart of Chablis, varying from standard Chablis appellation to the more prestigious 1er Cru vineyards such as Mont de Milieu and Fourchaume. Jean-Luc who was dedicated to grow the family business, took over the estate in 1992 after obtaining a degree in winemaking in the nearby Lycee Viticole de Beaune. In 2004 his sister Marie-José joined this venture and has now expanded the commercial sector for the estate to export worldwide.

Tasting Notes

A classic Chablis; this wine is a pale straw yellow in colour, with a bouquet of apple and pear aromas with a distinctive smokiness. The palate is crisp and clean with notes of green apple, white peach, blossom and melon. The fresh acidity gives which wine a clean feel and the finish is long and mineral. The flinty streak of minerality in this wine is from the Kimmeridgian clay, the vines get nutrients from fossils which make up the soil structure.

Food

Best served with chicken or fish dishes.

Technical Information

Country	France
Region	Chablis
Grape(s)	Chardonnay (100%)
Type	White
Style	Mineral
Oaked Style	Lightly oaked
Body Style	Medium bodied
Sustainable	Yes-certified sustainable

Dry/Sweet Style	Bone dry	
Alcohol Content	12.5%	
Closure Style	Screw cap	
Organic/Biodynamic	No	
Allergens	**Milk:**	No
	Egg:	No
Vegetarian/Vegan	**Vegetarian:**	Yes
	Vegan:	Yes

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