Chablis 1er Cru, Mont de Milieu, Dom. Alain Gautheron 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 Gautheron is situated in the village of Fleys, to the east of the town of Chablis and overlooked by the steep slopes of les Fourneaux. This estate of only 25 hectares has been in the Gautheron family for seven generations. The Domaine has an excellent reputation of making traditional Chablis with expressive fresh steely flavours from Chardonnay. They use protective techniques avoiding wood to preserve the fresh steely flavours and allow the expression of the chalky vineyard soils to come through. Producing a range of wines including Petit Chablis, Chablis and Chablis 1er Crus that extend over more than 25 Ha. Domaine Gautheron are sustainable producers, showing respect for vines and the terroir.

Tasting Notes

This traditional Chablis from the 1er Cru vineyards, ‘Mont de Milieu’. Fermentation and maturation is classically modern being cold fermented to capture the purity of fruit. Maturation in tanks and avoiding any barrel ageing, preserves the fresh steely flavours and unique influence of the chalky vineyard soils. It has powerful floral aromas and notes of peaches, apricots and white flower. The palate continues to be expressive with delightful flavours and yet is crisp and dry, with an elegant minerality.

Food

Drink as an aperitif and with salmon, asparagus, grilled vegetables and goats cheese.

Technical Information

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

Dry/Sweet Style	Dry	
Alcohol Content	13%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	**Milk:**	No
	Egg:	No
Vegetarian/Vegan	**Vegetarian:**	Yes
	Vegan:	Yes

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