

August 2018

Samuel Billaud
2016 Chablis Mont de Milieu 1er Cru
Chablis, France

92 Points

The 2016 Chablis Mont de Milieu 1er Cru was harvested between 25 and 30hl/ha, with 20% aged in wood the rest in stainless steel for 18 months. The slightly longer *élevage* engenders a more complex bouquet than the Montée de Tonnerre with yellow fruit, green apple, chalk and light musky scents that are very well defined. The palate is very well delineated with a crisp bead of acidity, poised and saline in the mouth and just when you think it will fan out, it segues into a linear and classically lined, understated finish. Excellent. (NM)