

## **VENTOURA**





## **CHABLIS 1er CRU MONT DE MILIEU 2020**

**DOMAINE VENTOURA** || Domaine Ventoura is a family owned estate in Fontenay with 11 hectares of Petit Chablis, Chablis and Chablis Premier Cru vineyards. The domain was founded in 1953 by Auguste Ventoura, a simple farmer who owned a few sheep, a couple cows, and some land he planted to cereal fields and vines. The winery passed to Claude Ventoura, Auguste's son, who expanded the family holdings and began bottling estate wines (for 25 years the fruit was sold to the local coop). Today, the third generation - Thomas - has assumed the reins, already making a name for himself at age 29 as an up and comer in the region.

**CHABLIS** | Chablis is the northernmost wine district of the Burgundy and is in fact closer to the Aube in southern Champagne than to rest of Burgundy. The unique soil of the region is Kimmeridge Clay with outcrops of the same chalk layer that extends from Sancerre up to the White Cliffs of Dover. All of the Chablis Grand Cru and Premier Cru vineyards are planted on this primarily Kimmeridgean soil, which imparts a distinctively mineral, flinty note to the wines. Other areas, particularly most of the Petit Chablis vineyards, are planted on slightly younger, but similar Portlandian soil.



BLEND | 100% Chardonnay

VINEYARDS | The 1er Cru Mont de Milieu is located on a south-facing crescent of gently sloping land, forged over many centuries by the small Crioux river – a minor tributary of the Serein. Less stony than in other parts of the region, the soil in Mont de Milieu is low in fertility, hampering the vines' production of leafy foliage and subsequently increasing concentration in the grapes.

WINEMAKING | Wild yeast primary and malolactic fermentation in stainless steel followed by aging in barrel for 6 months (20% new) and then return to tank until bottling (after 19 months).

## TASTING NOTES

A powerful, rich, rounded and mineral wine. Elegant and complex nose of citrus, apples and white flowers. The wine is harmonious with a balance of fruit and mineral on the palate. Celler worthy.

BARCODE | 3701262100718

