Ch de Fleys Chablis 1e<u>r Cru Mont de</u> Milieu VV

THE FACTS



CEPAGE: 100% Chardonnay

WINEMAKING: Vinified in stainless steel

AGING: Mostly aged in steel with one or two 600L demi-muids

ANNUAL PRODUCTION: 600 cases

THE STORY

Béatrice Philippon and her brothers Benoît and Olivier run this historic domaine in Fleys. Each had departed for separate careers before deciding to return home upon their father's retirement in 2006. Béatrice took over administration, Benoît the vines, and Olivier the cellar, with all three working in the vines when needed. Today they farm 79 acres of vines around Fleys on the right bank of the Serein River.

Their great-grandfather Julien Philippon came to Chablis from nearby Vézelay at the turn of the 20th century and began acquiring much of the acreage that makes up the domaine today.

THE SELLING POINTS

SUSTAINABILITY: Certified Sustainable



