



# DOMAINE BAUDOQUIN MILLET

AOP Chablis Premier Cru Vaucoupin  
White

DVP

DOMAINES  
ET VINS DE  
PROPRIÉTÉ



## PRESENTATION

The Domaine Baudouin Millet, founded in the 1980s in Tonnerre, is the legacy of a bold reconversion, transforming cereal lands into a vineyard exclusively dedicated to Chardonnay. Unlike many domains in Chablis located further north, Baudouin Millet benefits from a slightly warmer climate, promoting a more complete maturity of the grapes. Its 16 hectares of vines, mostly in Petit Chablis and Chablis, are rooted in Kimmeridgian clay-limestone soils, offering a beautiful mineral tension to the wines. Committed to sustainable viticulture, the domain practices meticulous soil work and controlled grassing to preserve biodiversity and limit erosion. The vinifications favor stainless steel to enhance the freshness and pure expression of the fruit, a choice that contrasts with more traditional domains that opt for wood aging. The result: crystalline, tense, and precise wines, with bright aromas of citrus and white flowers, distinguished by exceptional vivacity and clarity.

## VARIETAL

Chardonnay 100%

## LOCATION

The Chablis Premier Cru Vaucoupin from Domaine Baudouin Millet comes from parcels located on the right bank of the Serein River, northwest of the village of Chablis. The Vaucoupin site enjoys south and southeast exposures, allowing steady ripening while preserving natural freshness. Planted on well-ventilated slopes, the vines benefit from a favorable microclimate and progressive sunlight. This location produces balanced grapes with precision and maturity, resulting in wines that are vibrant, expressive, and deeply rooted in their terroir.

Age of vines: 35 years old

## TERROIR

The Vaucoupin terroir is based on Kimmeridgian clay-limestone soils rich in marine fossils, a hallmark of Chablis. This structure ensures excellent drainage and natural water regulation, encouraging deep root systems. Limestone gives the wine a strong mineral backbone, refined tension, and aromatic clarity. Chardonnay here expresses citrus notes, white flowers, and wet stone. This terroir gives the Premier Cru Vaucoupin a clear identity, combining generosity and freshness with impressive ageing potential.

## IN THE VINEYARD

Domaine Baudouin Millet follows environmentally respectful viticulture, guided by observation and balance. Soils are mechanically worked without chemical herbicides to preserve soil life and structure. Natural grass cover helps prevent erosion and supports biodiversity. Treatments are limited and adapted to each vintage's conditions. Manual work is prioritized throughout the year—from pruning to leaf thinning—allowing vines to reach natural balance. This sustainable approach ensures healthy grapes and a faithful expression of the Vaucoupin terroir.

## HARVEST

Harvesting is done entirely by hand, with strict grape selection directly in the vineyard. Chardonnay is picked at optimal ripeness, when acidity, concentration, and aromatic expression are perfectly aligned. Grapes are transported in small crates to protect the fruit, then gently pressed to extract clear, precise juice. This careful harvesting process preserves freshness and purity, which are essential for expressing the finesse and mineral character of the Vaucoupin Premier Cru.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

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## WINEMAKING

Vinification follows a low-intervention philosophy, focused on terroir expression. Fermentations take place mainly in temperature-controlled stainless steel tanks, with a small portion possibly aged in neutral oak barrels to add complexity without oak influence.

## AGEING

Ageing on fine lees lasts around 12 to 15 months, with minimal stirring, enhancing texture while maintaining tension. The wine is lightly filtered before bottling and unfiltered, preserving its authenticity and natural balance.

## SERVING

Serving temperature: 12–14°C

## AGEING POTENTIAL

5 to 10 years

## TASTING

This Chablis Premier Cru Vaucoupin displays a golden robe with shimmering highlights. The wine is bright and crystal-clear, with elegant legs hinting at roundness. The nose is intensely aromatic, showing creamy, buttery notes with exotic hints of banana. The palate opens with softness, evolving into roundness and generosity. Flavours of exotic fruits and brioche unfold with finesse. This is a Premier Cru of great elegance, balance, and expressive generosity.

## VISUAL APPEARANCE

Bright gold, limpid with elegant legs

## AT NOSE

Lactic and buttery aromas, banana and exotic fruit notes

## ON THE PALATE

Supple attack, voluptuous mid-palate, flavours of brioche and tropical fruit, elegant and generous with balanced richness

## FOOD PAIRINGS

This Chablis Premier Cru Vaucoupin pairs beautifully with creative and refined dishes. It shines with yuzu-marinated pollock ceviche and toasted sesame oil, enhancing freshness and umami. It also works surprisingly well with creamy goat cheese risotto, preserved lemon, and wild herbs, where its tension balances richness. On the sweet side, it pairs elegantly with pear tart, almond cream, and lemon zest, lifting the dessert with freshness and precision. A gastronomic white wine, perfect for bold yet balanced pairings.

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