



DOMAINE BAUDOIN MILLET

AOC Chablis Grand Cru
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 Grand Cru “Les Preuses” from Domaine Baudouin Millet comes from a single parcel located on the right bank of the Serein River, northeast of Chablis village. Classified among the seven official Grand Crus of Chablis, Les Preuses enjoys a southwest to south-facing exposure on the upper slopes, ensuring optimal sunlight and slow, complete ripening of Chardonnay grapes. Naturally ventilated and protected from cold winds, this prime location produces structured, refined, and age-worthy wines. Its elevated position gives the wine great finesse, bright acidity, and strong mineral identity. Age of vines: 35 years old

TERROIR

The soils in Les Preuses are composed of Kimmeridgian marl with high fossil content, especially marine exogyra and ammonites—hallmarks of Chablis Grand Cru terroirs. This geological richness delivers powerful minerality and complex aromatics to the wine. The deep-rooting vines draw water and nutrients efficiently, promoting purity and concentration in the fruit. The result is a Chardonnay with crystalline expression—tense, salty, floral, and vibrant—perfectly suited for minimalist, terroir-driven winemaking.

IN THE VINEYARD

Domaine Baudouin Millet follows sustainable viticultural practices, combining careful observation with reasoned intervention. The soils are mechanically worked without herbicides, and natural grass cover is encouraged to maintain soil structure and biodiversity. Fertilization is organic, and phytosanitary treatments are used sparingly, depending on vintage conditions. Manual labor dominates the vineyard work—pruning, canopy management, leaf removal—ensuring balanced vines and healthy fruit. This detailed, respectful farming reveals the full potential of the Grand Cru Les Preuses.

HARVEST

Grapes are hand-harvested, typically at the end of the picking season, when optimal ripeness is reached—essential for capturing the full typicity of the Grand Cru. Bunches are carefully sorted in the vineyard to retain only healthy, uniform fruit. Grapes are transported in small crates to prevent crushing, then gently pressed to extract clear, precise juice. This meticulous approach from harvest onward preserves aromatic purity and freshness. Hand harvesting also ensures intact berries, enabling precise plot-by-plot vinification.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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WINEMAKING

This Chablis Grand Cru Les Preuses, made from 100% Chardonnay, undergoes traditional vinification on fine lees in temperature-controlled stainless steel tanks. No oak ageing is used, allowing the full expression of its distinctive terroir marked by marl and Kimmeridgian limestone.

AGEING

Ageing on fine lees lasts 12 to 18 months depending on the vintage, with minimal stirring to build texture and depth. The wine is unfinned and lightly filtered, retaining its natural richness and purity.

SERVING

Serving temperature: 12–14°C

AGEING POTENTIAL

10 to 15 years

TASTING

This Chablis Grand Cru Les Preuses displays a bright pale gold color with green reflections. The nose is elegant and pure, offering aromas of white flowers, fresh citrus, flint, and a subtle hint of buttered brioche. On the palate, the wine is linear and expansive, with a lively attack and refined acidity. The mid-palate is saline, textured, and full of finesse, leading to a long, mineral-driven finish. A precise, deep, and vibrant white wine with excellent ageing potential—true to the pedigree of Les Preuses.

VISUAL APPEARANCE

Brilliant green-gold, deep and vibrant

AT NOSE

Mineral-driven with notes of dried fruits

ON THE PALATE

Round and citrusy, rich and full-bodied with balanced acidity and long, mineral finish

FOOD PAIRINGS

This Grand Cru Chablis pairs beautifully with elegant cuisine based on seafood, poultry, or delicately creamy dishes. It elevates poached lobster in lemon butter, saffron scallop risotto, or truffled chicken breast in a light sauce. On the sweet side, it works surprisingly well with apricot tart with rosemary, vanilla panna cotta with lemon zest, or a classic Grand Marnier soufflé. Its tension, freshness, and complexity make it a superb gastronomic white—delicious young or after cellaring.

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