Domaine Mia

France - Borgogna Côte Chalonnaise - Nuits-Saint-Georges



BOURGOGNE CHARDONNAY

100% Chardonnay

Production area: Joli Bois, is located in Mercurey on a small area of 25 acres, facing southeast
Terrain: calcare duro con piccoli ciottoli silicei arrotondati
Harvest: manual
Vinification: Crushing carried out very slowly and at full harvest. Fermentation, 100% natural, takes place with indigenous yeasts
Refinement: in underground cellars for 12 months, without batonnage. It is made in French oak barrels from 4 different coopers. Racking takes place by gravity to preserve the quality of the wine
Color: yellow with green highlights
Fragrance: seductive, reminiscent of vine peach, acacia, blackcurrant buds and hints of lemon
Flavor: Refreshing and clear, complexity of aromas, underscored by a touch of hawthorn and ripe pear. Balance is supported by a nice roundness in the finish
Alcoholic Grade: 13% vol

DOMAINE MIA



Ownership/Founders Mia Subotic
Start of Activity 1860
Vitiviniculture Certified Organic
Hectares 17
Bottles produced 100.000

Domaine MIA is one of the largest organic estates in the Côte Chalonnaise and comprises six climats between Mercurey and Rully, areas rich in geological and climatic peculiarities that require targeted interventions. Each plot is tended with meticulous care, the result of continuous micro-innovations. Vinification and ageing take place in the historic cellars of Nuits-Saint-Georges. The story begins in 1860 with Clos La Marche, which remained in the same family for decades. The turning point came in 2019, when Mia took over the reins of the estate dedicated to her from her father, the previous owner. The young producer wants to impose a new style, contemporary and environmentally conscious, developing the organic approach and orienting the estate towards biodynamics. Domaine MIA is also a co-energy of talents of different ages and skills, a team that creates wines already appreciated for their quality and elegance since the first vintages.