Domaine Mia

France - Borgogna Côte Chalonnaise - Nuits-Saint-Georges



RULLY LES PLANTENAYS

100% Chardonnay

Production area: located in a combe, Les Plantenays benefits from alternate exposure: one part of the parcel sees the sun at sunrise while the other part enjoys the sun at sunset
Terrain: terreno sassoso e marnoso di calcare tenero
Harvest: manual
Vinification: very slow pressing of whole bunches Fermentation is carried out with indigenous yeasts
Refinement: in underground cellars for 10 to 12 months, without batonnage. It is made in French oak barrels, 25% of them new, from 4 different coopers. Racking takes place by gravity to preserve the quality of the wine
Color: bright yellow
Fragrance: Mineral freshness with citrus notes in a woody elegance
Flavor: aromatic richness is not belied in the mouth with a structure with a tapered profile. A brief saltiness punctuates the lively finish of this pleasantly young wine
Alcoholic Grade: 13% vol

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.