



Domaine Michaut Freres Chablis, Burgundy, France, 2022

Producer Profile

Chablis has experienced more than its fair share of bad luck in the last few years with tiny harvests resulting in soaring prices.

So we are pleased to have Bernard Michaut on board providing his stunning, fresh vibrant Chablis. The winery is located in Bienne close to Chablis, built on the classic soil of the region, kimmeridgian, underpinning the 60 hectares of vineyards. These wines show great typicity, steely acidity, plenty of fruit with that unmistakable note of flinty "terroir".

Viticulture

Located in Bienne close to Chablis the vineyards perch on the classic soil of the region, kimmeridgien clay.

Winemaking

The alcoholic fermentation is carried out in stainless steel for 15 days at 21° C, followed by Malolactic fermentation, in stainless steel for 5 weeks at 20° C. Cold stabilised then filtered before bottling.

Tasting Note

This mineral driven Chablis from Domaine Michaut Freres has a slight floral notes and a very morish steely crisp acidity.

Food Matching

Oysters, mussels, raw fish dishes and shrimps,



Product code: 2465

Technical Details

Varieties:

Chardonnay 100%



ABV: 12.5%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

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