



Domaine Michaut Freres, Chablis 1er Cru, Beauroy, 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 Biene 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

Vines are located on very steep south-facing slopes on kimmeridgian soils.

Winemaking

Hand harvested grapes are pressed in a pneumatic press then gravity settled for 24 hours in oak barrel and racked to obtain the clear juice. Alcoholic fermentation in oak barrels for about 15 days and a malolactic fermentation for 5 weeks at 20° C, again in oak barrel. Cold stabilised then filtered before bottling.

Tasting Note

A vivid yellow with a hint of green. An expressive nose of white flowers, acacia and a round palate, expressive, slightly unctuous with a fine mineral return. Powerful and rich.

Food Matching

Sea foods, oysters, cheese, white meat, and charcuterie.



Product code: 2480

Technical Details

Varieties:

Chardonnay 100%



ABV: 12.5%

Closure: Technical cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 11 Months

Type: French Oak

% wine oaked: 40

% new oak: None

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