



Domaine Michaut Freres, Chablis 1er Cru Vau-ligneau, Burgundy, France, 2021

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 west-facing slopes on kimmeridgian soils, using the HVE approach.

Winemaking

For the Chablis the alcoholic fermentation is carried out in stainless steel for 15 days at 21° C, followed by Malolactic fermentation, again in stainless steel for 5 weeks at 20° C. The 1er Cru undergoes an 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. A mineral and fruity wine, with a remarkable length in the mouth.

Food Matching

Salmon, seafood or hard cheese (Comté, mature goat cheese).



Product code: 3266

Technical Details

Varieties:

Chardonnay 100%



ABV: 13%

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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