

Product code: 2465

## DOMAINE MICHAUT FRERES, CHABLIS, BURGUNDY, FRANCE, 2020



### 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, kimmeridgien, underpinning the 60 hectares of vineyards. These wines show great typicity, steely acidity, plenty of fruit with that unmistakable note of flinty "terroir".

### Viticulture

The Chablis vines are grown on exposed slopes facing northwards planted on clay/chalk soil from the Kimmeridgian period, working the vines and certified HVE.

### Winemaking

The grapes are pressed pneumatically straight after harvest and settled by gravity for 24 hours in stainless steel vats, then racked to obtain the clear juice. 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. About 10% of the wine is aged in mostly old oak barrels for 6 months.

### Tasting Note

This is a classic and classy Chablis, mineral with notes of flint stone and fleshy fruits.

### Food Matching

A wine that goes well with Burgundy snails, Chablis sausage and seafood.

### Technical Details

#### Varieties:

Chardonnay 100%

ABV: 12.5%

Closure: Technical cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

#### Oak Treatment

Time: 6 Months

Type: 228L French Oak

% wine oaked: 10

% new oak: 20