

DOMAINE MICHAUT

Chablis

2020

History

Originally founded in Épineuil, our Estate's vineyard lies around the small village of Chichée, through which the Serein river flows, making it a terroir recognised for bringing freshness, elegance and distinction to our wines.

Grape variety

Chardonnay

Origin

Located in northern Burgundy near Auxerre, the Chablis vineyards are alongside a small river aptly named: the Serein.

Vinification

Traditional vinification. The grapes are pressed on arrival at the winery in pneumatic presses. The alcoholic fermentation takes place in thermo-regulated stainless steel vats at 16°C. The wines are aged on fine lees for 9 months in stainless steel vats.

Soil

The Chablis region is a limestone plateau cut by valleys. This limestone is called "Kimmeridgian" with alternating marl and limestone and tiny deposits of oysters in the rock, reminiscent of the warm and shallow sea which then covered Burgundy.



Colour

Bright pale yellow in colour.



Nose

Open nose of white fruits with a nice minerality offering complexity.



Palate

The palate is well-balanced and the finish is lemonflavoured and fresh.

Recommandations

Perfect with hot oysters or fish in sauce, but also with white meats in sauce (veal, poultry). Sushi pairs perfectly with its minerality. Goat cheese, Blue cheese and Comté.

Serving

10-11°C

Cellar potential

Drink within 3 years.



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