

LOUIS MICHEL & FILS



In the press...

Robert Parker (2016) - 90

Allen Meadow (2016) - 90

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RVF (2016) - 15

John Gilman (2016) - 91

Tim Atkin MW (2015) - 93

Decanter (2016) - 91

Chablis Premier Cru **Butteaux**

This wine comes from four separate plots on the Butteaux slopes, in the western part of the Montmains valley. They are the most distant from the winery, but only 2 km away. The clays here are compact and contain marl. The wines made from these vines express great complexity on the palate. These are wines of character, excellent for enthusiasts.

Terroir

Kimmeridgian. Left bank. Strong presence of white and blue clay mixed with large blocks of marl oyster fossils. Fairly steep slopes. Very well ventilated. South-south-east exposure.

Grape variety:

100% Chardonnay

Years planted

1971 - 1972

Vinification

No added yeast, long fermentation using indigenous yeasts, in temperature-controlled vats. Spontaneous malolactic fermentation.

Matured for 12 to 16 months. In stainless steel tanks, with the least possible handling. Long moderately cold stabilisation. Fining using bentonite if necessary.

The wine is gently filtered once before bottling.

Closure

Natural cork

Cellaring time

8 to 15 years

Tasting

Serve between 12 and 14°C, it must be aired or carafed before tasting.

It has a complex nose, with caramelised baked apple aromas, toasted notes and sensations of wet stone and undergrowth. The palate is vibrant, with a mouthwatering finish.

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9, bd de Ferrières - BP 40 - 89800 Chablis - France - www.louismicheletfils.com