

LOUIS MICHEL & FILS



In the press...

Allen Meadow (2016) - **91**

Robert Parker (2016) - **91+**

Tim Atkin MW (2015) - **94**

Bettane+Desseauve (2016) - **16,5**

John Gilman (2016) - **94**

Chablis Premier Cru **Butteaux Vieilles Vignes**

With its exceptional location in the heart of Butteaux, the western part of Montmains, this plot is now more than 60 years old. Its soils sometimes prove difficult to work with, so vine vigour is slow, particularly in the spring. Yields are gradually decreasing and so this old vine deserves separate vinification and ageing, worthy of a Grand Cru.

Terroir

Kimmeridgian. Left bank. This parcel at the top of the hill is made up of silty clay soil on the surface. It is moderately deep and very chalky. Moderately steep slope. Very well-ventilated climate. South-south-east exposure.

Grape variety:

Chardonnay

Year planted

1955

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. The wine should be aired or carafed before tasting.

It opens with notes of condensed milk, acacia flowers and liquorice. On the palate, maritime saline flavours precede a warm finish, with jam and peach, baked apples, and tarte Tatin.

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