

# LOUIS MICHEL & FILS



## In the press...

Allen Meadow (2017) - **89-91**

John Gilman (2017) - **92**

RVF (2016) - **16**

Bettane+Desseauve (2016) - **15,5**

Decanter (2016) - **91**

Robert Parker (2017) - **89-91**

Tim Atkin MW (2015) - **93**

## Chablis Premier Cru **Forêts**

In the Domaine's two parcels, the bedrock is located just a few centimetres underfoot, and helps to bring an appealing minerality to the wine. The large number of the pebbles in the soil means that it offers excellent drainage. The southern vineyards bring warmer aromas to the wine, which evolve into ripe fruit aromas.

### **Terroir**

Kimmeridgian. Left bank. Hard limestone in clay, poor and very stony soil. A very shallow layer of fossilised shells. Steep slope. Cool in spring, hot in summer.

South-south-east exposure.

### **Grape variety:**

Chardonnay

### **Years planted**

1969-1978

### **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**

5 to 15 years

### **Tasting**

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

Notes of undergrowth and fern, mixed with other spicier ripe fruit, cocoa and pepper aromas, suggesting a lively, very mineral and chalky palate, with the famous gunflint taste, sometimes with a suggestion of liquorice notes.

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9, bd de Ferrières - BP 40 - 89800 Chablis - France - [www.louismicheletfils.com](http://www.louismicheletfils.com)