

LOUIS MICHEL & FILS



In the press...

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

Allen Meadow (2016) - **93**

Decanter (2016) - **94**

John Gilman (2016) - **95+**

Robert Parker (2016) - **94**

Bettane+Desseauve (2016) - **18**

RVF (2015) - **16,5**

Chablis Grand Cru **Les Clos**

Located halfway up the slope in the heart of the appellation, the Domaine's vineyards benefit from southern exposure and enjoy optimum sunshine. This results in wines with great power and complexity.

When the monks of Pontigny began growing the first vines in this extraordinary place they were certainly not mistaken!

Terroir

Kimmeridgian. A perfect balance between limestone and clay, over marl with oyster fossils. Moderately deep soil, southern exposure, very steep slope.

Grape variety:

Chardonnay

Year planted

1968

Vinification

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

Matured for 18 months minimum. 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

10 or more years

Tasting

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

Grand Cru Les Clos may seem austere and virile at first. But it is actually very expressive on the palate, with dominant mineral aromas, complemented by white pepper and nutmeg notes.

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