

LOUIS MICHEL & FILS



In the press...

Allen Meadow (2017) - **87-90**

Tim Atkin MW (2015) - **88**

Bettane+Desseauve (2016) - **14**

John Gilman (2017) - **87**

Decanter (2016) - **87**

Robert Parker (2017) - **88**

Petit Chablis

The young Petit Chablis vines, which are planted in direct sunlight on the plateau overlooking the Valmur and Les Clos grand crus, give a fresh, lively, fruit-forward wine to be enjoyed in its youth.

Terroir

Portlandian. Right bank slopes. Shallow and very stony soils, rich in organic matter. Shallow limestone soil.

Grape variety:

Chardonnay

Years planted

1991 - 1999

Vinification

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

Matured for 6 to 10 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

DIAM5 / Stelvin Lux+

Cellaring time

3 to 5 years

Tasting

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

Petit Chablis expresses citrus and floral notes reminiscent of hawthorn and vine flower. Pronounced liveliness in the mouth, with a chalky and saline finish.

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