

LOUIS MICHEL & FILS



In the press...

Allen Meadow (2016) - 92

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Tim Atkin MW (2015) - 94

John Gilman (2017) - 92

RVF (2015) - 16

Bettane+Desseauve (2016) - 16,5

Robert Parker (2016) - 93

Chablis Premier Cru Séchets

In the past, Séchets Premier Cru used to be blended with Vaillons, but has been vinified separately since 2010. Séchets is different from the other climates in the Vaillons valley, especially as it has more marl-like characteristics. Its aromatic richness, complexity and chiseled minerality make it a Premier Cru for cellaring, with typically Chablis features.

Terroir

Kimmeridgian. Left bank. Hard limestone in clay, whitish, shallow soil that is barely fertile. Very sunny and well ventilated. Gentle slope. South-east exposure.

Grape variety:

Chardonnay

Year planted

1971

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.

Scents of grapefruit, stones and flowers. A tight, dense and wonderfully pure wine, with pronounced minerality and enveloped with white fruit notes.

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