Louis Michel

Chablis 1er Cru Fôrets 2023



WHITE STILL WINE | FRANCE | BURGUNDY | SUITABLE FOR VEGANS

TASTING NOTE

Particularly classy Chablis, with a lovely wet-stone austerity, a lemon-scented freshness and crisp green apples on the palate.

VINEYARD

In the Domaine's two parcels in the Forêts premier cru vineyard, the bedrock is just a few centimetres below the surface, which contributes wonderful minerality to the wine.

VITICULTURE

Two parcels, planted 10 years apart make the Louis Michel "Forêts". Here, solid rock is only a few centimetres underfoot. The minerality brought to the wine is therefore clean, precise and powerful. The soil is Kimmeridgian limestone, in a clay base, very stony, shallow ground, typical for the Left Bank of the Serein. The average age of the vines 35 years.

FOOD MATCHING

Minerality, dryness and fresh lemony acidity make ideal partners for firm-fleshed fish or oysters.

SIZE	75cl
VINTAGE	2023
ABV	13%
GRAPE VARIETIES	Chardonnay (100%)
CLOSURE	Natural Cork
SKU CODE	A0866123
EXPRESSION	White, Round and Fruity
COUNTRY	France
REGION	Burgundy
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
TOTAL ACIDITY	6g/l Tartaric
RESIDUAL SUGAR	0.2g/l
SKU	A0866123