Louis Michel

Chablis 1er Cru Fôrets 2023



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** 6q/I Tartaric

RESIDUAL SUGAR 0.2g/l

SKU A0866123



STILL WINE



FRANCE







TASTING NOTE

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

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.

