## **Louis Michel**

## Chablis 1er Cru Montmain 2023



SIZE 75cl VINTAGE 2023

ABV 13%

**GRAPE VARIETIES** Chardonnay (100%)

CLOSURE Diam

SKU CODE 50196123

**EXPRESSION** White, Crisp, Dry and

Refreshing

**COUNTRY** France

REGION Burgundy

ALLERGENS Sulphur

SUITABLE FOR Vegans, Vegetarians

CLOSURE Diam

TOTAL ACIDITY 4.4g/I Tartaric

RESIDUAL SUGAR 1g/l

SKU 50196123



STILL WINE



**FRANCE** 







FOR VEGANS

TASTING NOTE

Vibrant and lemony, with a bouquet of flowers and a whiff of brioche and green apple and zippy citrus in the mouth.

VINEYARD

Kimmeridgian. Left bank. South-east exposure. The soil is quite deep in places and is made up of distinctive hard limestone in an abundant clay base.

**VITICULTURE** 

Organic practice

VINIFICATION

No added yeasts, long fermentation using indigenous yeasts in temperature-controlled tanks. Spontaneous malolactic fermentation. Matured for 18 to 20 months only in stainless steel tanks with as little intervention as possible. Moderate cold stabilisation.

