Louis Michel

Chablis 2024



WHITE STILL WINE | FRANCE | BURGUNDY | SUITABLE FOR VEGANS

TASTING NOTE

Displays the typical 'stony' character of the region, over which are layered exciting notes of white peach, apricot and chervil, thanks to the care and dedication in the vineyard and cellar.

VINIFICATION

Vinified with no added yeast, using long natural fermentation in temperature-controlled tanks. Spontaneous malolactic fermentation follows. Matured on fine lees in stainless steel with minimal handling for at least 6 months, then cold-stabilised, fined with bentonite if needed, lightly filtered and bottled.

FOOD MATCHING

Great partner for grilled fish, white meat and seafood.

SIZE	75cl
VINTAGE	2024
ABV	12.5%
GRAPE VARIETIES	Chardonnay (100%)
CLOSURE	Diam
SKU CODE	83896124
EXPRESSION	White, Aromatic and Dry
COUNTRY	France
REGION	Burgundy
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Diam
PH	3.3
TOTAL ACIDITY	3.65g/l Tartaric
RESIDUAL SUGAR	0.2g/l
SKU	83896124