

# 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                |