Louis Michel

Chablis Grand Cru Vaudésir 2023



WHITE STILL WINE | FRANCE | BURGUNDY | SUITABLE FOR VEGANS

TASTING NOTE

Understated richness and exceptional subtlety, with hints of lemon curd, buttered brioche and gorse flower, alongside rhubarb and acacia blossom. Remember, this is fermented and aged exclusively in stainless steel, so these flavours come entirely from the site, fruit and fermentation - there is no augmentation from oak barrels. It is irresistibly delicious from the outset, while also able to age gracefully.

VINIFICATION

Domaine Louis Michel & Fils believes that wine is made in the vineyards, and that winemakers should be discreet and allow nature to express itself. The choice to vinify only in stainless steel tanks means preserving the original terroir expression, giving Chablis wines which are precise, pure and fresh.

FOOD MATCHING

Sautéed langoustine with Chardonnay reduction, grilled asparagus with saffron aioli or grilled salmon with Thai curry sauce and basmati rice.

SIZE	75cl
VINTAGE	2023
ABV	13%
GRAPE VARIETIES	Chardonnay (100%)
CLOSURE	Diam
SKU CODE	29096123
EXPRESSION	White, Aromatic and Dry
COUNTRY	France
REGION	Burgundy
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Diam
TOTAL ACIDITY	4.5g/l Tartaric
RESIDUAL SUGAR	0.5g/l
SKU	29096123