Louis Michel

Petit Chablis 2024



WHITE STILL WINE | FRANCE | BURGUNDY | SUITABLE FOR VEGANS

TASTING NOTE

Floral and citrus notes recall hawthorn and vine blossom. The palate is lively and distinctive, with a chalky, saline finish.

VINEYARD

The young Petit Chablis vines enjoy abundant sunshine on the plateaus overlooking the Valmur and Les Clos Grand Cru vineyards. Portlandian. Plateaus on the right bank. Very stony topsoil rich in organic matter. Very fine limestone.

VINIFICATION

No added yeasts, long fermentation using indigenous yeasts in temperature-controlled tanks.Spontaneous malolactic fermentation. Matured for 6 to 10 months only in stainless steel tanks with as little intervention as possible. Moderate cold stabilisation. Fined with bentonite if necessary. Lightly filtered once just before bottling.

SIZE	75cl
VINTAGE	2024
ABV	12%
GRAPE VARIETIES	Chardonnay (100%)
CLOSURE	Natural Cork
SKU CODE	50186124
EXPRESSION	White, Crisp, Dry and Refreshing
COUNTRY	France
REGION	Burgundy
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.5
TOTAL ACIDITY	2.57g/l Tartaric
RESIDUAL SUGAR	1g/l
SKU	50186124