

# LOUIS MICHEL & FILS



## Petit Chablis

The young Petit Chablis vines, which are planted in direct sunlight on the plateau overlooking the Valmur and Les Clos grand crus, give a fresh, lively, fruit-forward wine to be enjoyed in its youth.

### **Terroir**

Portlandian. Right bank slopes. Shallow and very stony soils, rich in organic matter. Shallow limestone soil.

### **Grape variety:**

Chardonnay

### **Years planted**

1991 - 1999

### **Vinification**

No added yeast, long fermentation using indigenous yeasts, in temperature-controlled vats. Spontaneous malolactic fermentation.

### **Matured**

for 6 to 10 months. In stainless steel tanks, with the least possible handling. Long moderately cold stabilization. Fining using bentonite if necessary. The wine is gently filtered once before bottling.

### **Closure**

DIAM5 / Stelvin Lux+

### **Cellaring time**

3 to 5 years

### **Tasting**

Serve between 53-57°F, it must be aired or decanted before tasting. Petit Chablis expresses citrus and floral notes reminiscent of hawthorn and vine flower. Pronounced liveliness in the mouth, with a chalky and saline finish.