

LOUIS MICHEL & FILS



Chablis Premier Cru Vauloirent

The Fourchaume vineyard stretches over an uninterrupted 2 miles, with the exception of an enclave on one of the Grand Cru slopes. This wine comes from this very enclave, which is known as “Vauloirent”. All the factors comes together here to make a fine wine: a pure nose and a voluptuous mouth with the rich aromas of butter and caramel.

Terroir

Kimmeridgian. Slight presence of pebbles in the deep, brown soil. Plenty of white marl oyster fossils. The climate is sensitive to spring frosts, but warm in the summer. Southeast exposure.

Grape

Chardonnay

Planted

1964

Vinification

No added yeast, long fermentation using indigenous yeasts, in temperature-controlled vats. Spontaneous malolactic fermentation. Matured for 12 to 16 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

Natural cork

Cellaring time

5 to 15 years

Tasting

Serve between 53 and 57°F, it must be aired or decanted before tasting. Its very pure nose reveals notes of rose, white pepper, and lychee. These aromas are also found on the palate, along with a touch of mint.