

Stephanie et Vincent Michelet Chablis Premier Cru Beauroy

Domaine Stephanie et Vincent Michelet

France - Burgundy - Chablis Premier Cru

The grapes for this wine come from parcels located near the village of Beine, facing the lake.

Pale gold in color, powerful and fruity aromas ending on a vanilla note. The palate is round and expressive with fine minerality and a good balance. Ripe fruits and fresh almond flavors lead to toasted bread notes on the finish.

Specifications

Appellation	Chablis Premier Cru
Varietals	100% Chardonnay
Soil type	Kimmeridgian (limestone made up of a conglomerate of Exogyra virgula oyster fossils)
Vinification	Machine harvested at full maturity; pneumatic press; fermentation in temperature controlled stainless steel tanks for 8-10 days; M.L (2 months after the harvest); aging on the lees (3 months more than Petit Chablis); racking; fining if necessary; cold stabilization; filtration right before bottling.
Pairings	A great match with fine fish in creamy sauce or white meat stuffed with mushrooms. The complex and subtle aromas make this wine an ideal accompaniment to delicate and refined seafood dishes - lobsters and crayfish. Let it age a little and its richness will be appreciated with foie gras.



Codes, Weights and Measures

UPC	7 84585 02285 4
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02285 1
Case Weight	37
Cases/Pallet	50
Layers/Pallet	5
SRP	\$ 45.99 USD 750mL Bottle