

Stephanie et Vincent Michelet Chablis

Domaine Stephanie et Vincent Michelet

France - Burgundy - Chablis

This Chablis is produced from vineyards located on slopes benefiting from a mainly south, southwest sun exposure in villages of the Northwestern part of the Chablis area (Lignorelles, Beine, Villy and Chablis).

Golden colored and very aromatic with white flowers, fresh fruit, lime, citrus aromas as well as a bergamot. Pleasant mouthfeel, supple, crisp, fruity flavors. There is a touch of acidity, revealing a deliciously integrated minerality.

Specifications

Appellation	Chablis
Wine Type	White
Varietals	100% Chardonnay
Age of Vines	30-40 years old
Soil type	Kimmeridgian
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	Ideal as an aperitif, the wine is an excellent companion to seafood, smoked salmon for example.



Codes, Weights and Measures

UPC	7 84585 01910 6
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 01910 3
Case Weight	37
Cases/Pallet	50
Layers/Pallet	5
ABV	12.50%
SRP	\$ 36.99 USD 750mL Bottle