Chablis Adrien Michaut, AOP Chablis 2024

FBU1602024

Domaine de la Motte

— Chablis, France

Production

Grapes are grown on clay and limestone soils over 20 hectares with vines aged between 15-50 years old. They are machine harvested to preserve the freshness and purity of flavour. Pneumatic pressing immediately after harvest is then followed by a gravity settling period of 24 hours in stainless steel vats. Fermentation takes place in stainless steel tanks for approximately 15 days at 18 degrees Celsius. The wine then undergoes malolactic fermentation in stainless steel for approximately 5 weeks at 20 degrees before maturing for 12-15 months in stainless steel and pièce (228-litre oak barrels). Cold stabilisation occurs at -3 degrees for 5 days before filtration, blending, and finally bottling.

Tasting note

Generous notes of stone fruit and lovely aromatics with a slight chalky quality on the nose. The palate is complex with ripe fruits and a hint of nuttiness. A classic, reliable expression of Chablis.

Food Match

Great as an aperitif, or with seafood and soft cheese.

ABV:
12.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
AOP Chablis

Winemaker:
Adrien Michaut

Grape Varieties:
Chardonnay 100%

Suitable for:
No