

Louis Michel

Chablis 1er Cru Montée de Tonnerre 2022



WHITE
STILL WINE



FRANCE



BURGUNDY



SUITABLE
FOR VEGANS

TASTING NOTE

Classically austere nose of white stone fruit, chalk and minerals. The palate is crisp, dry and medium bodied, with steely acidity and a well defined, elegant palate. The citrus, green apple and pear fruit flavours last well into the deliciously refreshing, lengthy finish.

VITICULTURE

Sourced exclusively from the 1er Cru Montee de Tonnerre vineyard in the heart of Chablis. Bunches are hand harvested and sorted by hand at the winery, any berries that have the slightest hint of rot or unripeness are discarded.

VINIFICATION

Fermentation is in stainless steel and temperature controlled, with the wine resting on lees for a short time to add complexity.

FOOD MATCHING

Shellfish, raw fish, charcuterie, canapes or roasted river fish. Marvelous as a glass by itself too.

SIZE	75cl
VINTAGE	2022
ABV	13%
GRAPE VARIETIES	Chardonnay (100%)
CLOSURE	Natural Cork
SKU CODE	50206122
EXPRESSION	White, Aromatic and Dry
COUNTRY	France
REGION	Burgundy
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
SKU	50206122