

# LOUIS MICHEL & FILS



## In the press...

Allen Meadow (2016) - **93**

John Gilman (2016) - **94+**

Tim Atkin MW (2015) - **92**

Decanter (2016) - **92**

RVF (2015) - **16**

Robert Parker (2016) - **93**

Bettane+Desseauve (2016) - **16,5**

## Chablis Grand Cru Vaudésir

Several types of soil coexist in this climate. Our Domaine's parcel is located in the mid-valley area. A whitish and chalky limestone clay is predominant in its steepest part, while the west side has browner clay soils.

Wines made from the vines that grow here are tight, with saline notes and a wonderful creamy mouthfeel. This Grand Cru has the distinction of being accessible and generous, even in its youth.

### **Terroir**

Kimmeridgian. Strong presence of clay, fairly deep soils that are heavy in places. North-west exposure, that provides cool temperatures and sunlight in the evening. Fairly steep slopes.

### **Grape variety:**

Chardonnay

### **Years planted**

1950 - 1960 - 1970

### **Vinification**

No added yeast, long fermentation using indigenous yeasts, in temperature-controlled vats. Spontaneous malolactic fermentation.

Matured for at least 18 months. In stainless steel tanks, with the least possible handling. Long moderately cold stabilisation. Fining using bentonite if necessary.

The wine is gently filtered once before bottling.

### **Closure**

Natural cork

### **Cellaring time**

10 or more years

### **Tasting**

Serve between 12 and 14°C, it must be aired or carafed before tasting.

Gourmand, Grand Cru Vaudésir nose reveals notes of rhubarb and acacia flower. Fine and elegant in the mouth, with buttery, brioche aromas, and a dominant hint of coconut.

Louis Michel & Fils

9, bd de Ferrières - BP 40 - 89800 Chablis - France - [www.louismicheletfils.com](http://www.louismicheletfils.com)