



**CLOS CACHET**  
the finest French wines

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# DOMAINE 47°N3°E

## Chablis 1<sup>ER</sup> Cru 'Côte de Savant'

### 2021

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01

**Provenance:**

Chablis, Burgundy

02

**Grape Variety:**

100% Chardonnay

03

**Pairing:**

Seafood, lobster, prawns and a selection of goat cheese

04

**Serving:**

Temperature: 10°C

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**Vineyard Cultivation:**

Standing at the crossroads of latitude 47° North and longitude 3° East our latest Chablis producer, Guillaume Michaut, cultivates three confidential plots in the heart of Chablis. Of the three cuvées from Domaine 47°N 3°E, the Chablis Premier Cru Côte de Savant is the wine most marked by Guillaume's imprint. The Côte de Savant being a locality of the Beauroy appellation, he proceeds to a selection of trellises to produce this cuvée.



**Vinification:**

The grapes are harvested manually, rigorously sorted in order to keep the healthiest and ripest fruits. Following natural settling at low temperature for 36 hours, the clear juices are vinified in 500-litre Burgundy oak barrels where natural, alcoholic and malolactic fermentations take place. Aged for 10 months in these demi-muids, the wine is lightly filtered and then bottled. The wines are aged on fine lees for 10 months.



**Tasting Notes:**

This wine gives a fairly rich and persistent aromatic character, with notes of ripe fruit. Gourmet, full-bodied with subtle iodine notes with some hints of wood, this first vintage offers a beautiful step into the terroir of Chablis Premier Cru.



**Soil Type:**

Kimmeridgian limestone



**Method:**

Sustainable and Organic

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**Trade Portal**

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