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# DOMAINE 47°N3°E

## Chablis

### 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. Planted in 2000 by my father Christian Michaut, this 39 ares vineyard is located in a micro valley in my native village. Like all the vines exploited at Domaine 47°N 3°E, I have been cultivating this vine since 2017 using organic farming techniques in view of obtaining AB approval in three years.



**Vinification:**

Following a mechanical harvest at optimum maturity, the grapes are immediately sorted before being pressed. The watchword at the sorting table: “imagine that the press is your belly, so keep the grapes you want to eat and throw the rest away. The vinification then takes place in an underground cellar (in natural thermo-regulation), the clear juices are vinified in stainless steel vats. The fermentation process is punctuated by the yeasts and bacteria naturally present in the juice of the grapes and in the cellar. The wines are aged on fine lees for 10 months.



**Tasting Notes:**

Mineral, flowery, with tangy citrus notes, this first vintage, offers a nice representation of my Chablis region.



**Soil Type:**

Kimmeridgian limestone



**Method:**

Sustainable and Organic

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