

DOMAINE 47°N3°E

Chablis

2023

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



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 his father Christian Michaut, this 39 ares vineyard is located in a micro valley in Guillaume's native village. Planted between 2006 and 2010 by Guillaume in a small valley in Beines.



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:

Really perfumed – a generous nose here – very open. Cool, more fluid – not overtly mineral but more in that direction. A wine that plays – almost dances over the palate – I love it – strong finishing and with a lick of salinity too. - Burgundy Report



Soil Type:

Kimmeridgian limestone



Method:

Organic

Clos Cachet

20 Capella Crescent, Moorabbin VIC 3189
0401 233 238

Trade Portal

www.closcachet.com.au
Instagram: @closcachet

