



CLOS CACHET
the finest French wines

DOMAINE 47°N3°E

Petit Chablis

2022

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. Guillaume's 4.6 hectares of this appellation are grown with the same philosophy as his other wines, using organic and biodynamic techniques.



Vinification:

The grapes are harvested and immediately sorted. Vinification takes place in Guillaume's underground cellar, which experiences natural thermo-regulation. The clear juice is vinified in stainless steel vats with yeasts naturally present in the grape juice and in the cellar. The wine ages on fine lees for one year, bottled without fining and with light filtration.



Tasting Notes:

This Petit Chablis is the expression of a mosaic or terroirs. The clay-limestone and white marl soils offer it a mineral and chiseled breadth.



Soil Type:

Clay-limestone and white marl soils



Method:

Sustainable and Organic

Clos Cachet

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Trade Portal

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