TINDAL
WINE MERCHANTS

Petit Chablis, Domaine Louis Michel et Fils

Burgundy, France

Product code	LM0124WC
Grapes	Chardonnay
Country	FRANCE
ABV%	13
Case Size	12
Closure Style	Cork
Producer	Louis Michel & Fils
Vintage	2024

Organic

Organic Conversion

HVE

Vegan

Vegetarian

LOUIS MICHEL & FILS

Producer

A family of winemakers since the 19th century the Michel family vineyards are planted on the first slopes to be farmed by Cistercian monks during the 11th century. The 25 hectares encapsulate 3 Grand Crus and 7 Premier Crus as well as Chablis and Petit Chablis terroir. Guillaume Michel runs the domaine now, 80% of the vines are farmed organically, he is strictly sustainable in the vineyards with the highest level of HVE certification. Biodiversity is vital to their work with hedgerow populations of insects and a population of bees humming through the vineyards. In the winery, the wines are vinified only in stainless steel, using natural yeasts to preserve the expression of terroir in its purest form. Without the presence of oxygen in the early stages of their development these wines take longer to express themselves in bottle, but richly reward those who wait.

Tasting Notes

Displays all the fresh, clean characteristics of Jean-Loup's fine Chablis. Firm, steely, fresh and very fruity. "Petit Chablis expresses citrus and floral notes reminiscent of hawthorn and vine flower. Pronounced liveliness in the mouth, with a chalky and saline finish."

Winemaking

"No added yeast, long fermentation using indigenous yeasts, in temperature-controlled vats. Spontaneous malolactic fermentation. Matured for 6 to 10 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."