TINDAL
WINE MERCHANTS

Chablis 1er Cru, Montmain, Domaine Louis Michel

Product code	LM0524WC
Grapes	Chardonnay
Country	FRANCE
ABV%	13
Case Size	6
Closure Style	Cork
Producer	Louis Michel & Fils
Vintage	2024

Biodynamic Conversion

HVE

Vegan

Vegetarian

Tasting Notes

A blend of confit blackberry and fresh sea breeze notes: spicy floral, toasted almond, confit lemon and apple. Energetic and chalky in the mouth, this wine is pure and true.

Viticulture

The domaine owns four parcels in the Montmain vineyard and they are dotted along a limestone/clay hillside, with few a pebbles on the surface. This is a cool or cold climate, depending on the year, and is known to be susceptible to spring frosts. The slope is gentle with a south east exposure. The vines date from 1983-1987. The vineyard work is done sustainably: ground cover, disbudding, green harvesting and ploughing to avoid the use of herbicides. Harvesting is done by hand.

Winemaking

"No added yeast, long fermentation using indigenous yeasts, in temperature-controlled vats. Spontaneous malolactic fermentation. Matured for 12 to 16 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."

B4 Centrepoint, Rosemount Business Park, Ballycoolin. Co. Dublin, D11 KH50
Tel:+353 (0) 1 866 5680 | Email: sales@tindalwine.com | www.tindalwine.com