TINDAL
WINE MERCHANTS

Chablis, Domaine Louis Michel et Fils



Product code	LM0325WC
Grapes	Chardonnay
Country	FRANCE
ABV%	13
Case Size	12
Closure Style	Cork
Producer	Louis Michel & Fils
Vintage	2025

Biodynamic

Vegan

Vegetarian

Tasting Notes

Mineral undertones, preceded by a citric freshness. Purity of fruit, fresh, balanced and hugely appealing. Perfect for summer drinking. "This Chablis reveals white fruit notes such as peach, and has a persistent mineral structure. In the mouth, a stony sensation which is so typical of Chablis makes this a round and pure wine."

Viticulture

The grapes for this wine come from eight different areas, which are mainly located on the left bank of the Serein river, Pargues in the Forêts valley, and Vaillons. They are blended with the parcel located just below the Montée de Tonnerre. The vines which date from 1960-1988, are planted on various soil types, from the Kimmeridgian period: clay-loam texture, medium depth, on marl with oyster fossils and some limestone. The vineyard work is done sustainably: ground cover, disbudding, green harvesting and ploughing to avoid the use of herbicides.

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."