Domaine Michaut

Chablis 1er Cru "Vaucoupin"

2020



History

Originally founded in Épineuil, our Estate's vineyard lies around the small village of Chichée, through which the Serein river flows, making it a terroir recognised for bringing freshness, elegance and distinction to our wines.

Grape variety

Chardonnay

Origin

Located in northern Burgundy near Auxerre, the Chablis vineyards are alongside a small river aptly named: the Serein ("Serene"). The Climat "Vaucoupin" is located
southeast of the village of Chablis, east of the village of Chichée.

Vinification

Traditional vinification. The grapes are pressed on arrival at the winery using pneumatic presses. The fermentation takes place in stainless steel tanks thermo-regulated. The wines are aged on fine lees for 10 months in stainless steel.

Soil

The Chablis region is a limestone plateau cut by valleys. The Premier Crus lie on a stratum dating from the Kimmeridgian (155 millions years BC) with alternating
marl and limestone and tiny deposits of oysters in the rock, reminiscent of the warm and shallow sea which then covered Burgundy.

Colour

Pale gold with green hues.

Nose

Typical from Chablis with its minerality and citrus notes.

Palate

The mouth is sharp. A straight and precise wine, to drink when young to enjoy the freshness or after ageing to have more complexity and roundness.

Recommandations

Perfect with hot oysters or fish in sauce, but also with white meats in sauce (veal, poultry). Sushi pairs perfectly with its minerality. Goat cheese, Blue cheese and Comté.

Serving
10-11°C

Cellar potential
Drink within 3 years.