

Domaine Courtault-Michelet

Petit Chablis Sous le Vent





Fermentation: Grapes are 100% destemmed.

Aging: 9 months in stainless steel. Filtered and fined.

Press Notes Grape varieties: Chardonnay

Vineyard age: 15-year-old vines Decanter

2022 91 points Exposure : South/South-West

Soil: Clay and limestone

Alcohol: 12.5%

Tasting notes:

Gold color with green highlights. Fresh and fruity aromas on the nose. Well-structured on the palate with a nice mineral intensity and fresh finish. Ideal as an aperitif and a perfect match with seafood.



