

Domaine Courtault-Michelet

*Chablis Grand Cru Valmur*



"Meures" in old French was the name of the mulberry fruit or the berries of a bramble. It is likely that this spot was rich in mulberry trees or brambles, and was then called Vallée aux meures, and later Valmur. From the best terroirs of Chablis, South-facing on slopes where the Kimmeridgian soil appears, the Chablis Grand Cru is a wine with exceptional aging potential, perfectly balanced, where the Chardonnay is expressed in wonderful variations.

Vineyard location: Near the village of Beine, facing the lake. Vineyards are in organic conversion.

Grapes are 100% destemmed. 12 months in oak barrel. Filtered and fined.

Aging potential: 10 years

Grape varieties : Chardonnay

Exposure : South

Soil : Kimmeridgian limestone

Alcohol : 13%

Tasting notes :

Generously perfumed with honey, dried fruits, rose and litchi. Richly structured on the palate, the finish is powerfully textured with earthy mineral complexity. A perfect pairing with fine fish in cream sauce or white meat stuffed with mushrooms.

Press Notes

The Wine Advocate

2014 92+ points

AG Vinous

2021 91 points

Wine Enthusiast

2018 94 points



Organic

