Domaine Courtault-Michelet

Chablis 1er Cru Beauroy

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

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



Soil Clay and limestone

Alcohol 12.5%



Round and expressive on the palate with fine minerality. Ripe fruits and fresh almond aromas lead to toasted bread on the finish. Great balance of power and delicacy. Perfect to drink now, but will age for several more years.



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COURTAULT MICHELET

CHABLIS 1ER CRU

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Grape varieties Chardonnay

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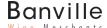
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