

CHABLIS

DOMAINE GUITTON MICHEL

Style

Medium-bodied, dry white.

Region

Burgundy.

Producer

Patrick & Martine Guitton.

Appellation

Chablis, around the village of Poinchy in the extreme north of Burgundy, south of Champagne in the Yonne département.

Cépage

100% Chardonnay.

Tasting Note:

A classic Chablis with a delicate floral bouquet, pale straw colour, generous weight of rich, ripe fruit and a classic buttery palate prior to a fine, dry, flinty finish.

Serve

Chilled as an aperitif or as an accompaniment to fish, salads or poultry.

Cellarage

Made to be drunk when fairly young but can happily stand medium-term bottle age (3-5 years).

Vinification

Fruit from the south facing, 50+-year-old vines is hand harvested prior to pressing before being fermented in stainless steel vats. The finished wine is bottled six months prior to release.

History

Chablis has long been considered as one of the prime locations in France the majority of the vineyards were planted and owned by the Church, with the abbeys of the region's holdings outweighing those in private hands. The Revolution of 1789 dramatically affected the history of the area by breaking up the large aristocratic and church estates, which have since been much further fragmented by the Napoleonic laws of succession.

Chablis' northerly exposure means that it is prone to spring frosts. However, its chalky soil provides excellent drainage and imbues the wine with distinctive mineral flavours.

