



DOMAINE MICHAUT FRERES

AOP Chablis Premier Cru Vau Ligneau
White

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ



PRESENTATION

Located in the heart of the Chablis vineyard, Domaine Michaut Frères was founded in 1946 by Henri Michaut, who planted the first vines alongside his cooperative activity at La Chablisienne. His sons, Jean, Christian, and Bernard, gradually took over in the 1970s, expanding the estate from 2 hectares to 25 hectares in just two decades. A significant turning point occurred in 2011 when the estate left the cooperative to sell its own wines, gaining independence and control over its cuvées. Today, under the direction of Adrien Michaut, the property reaches 53 hectares and produces nearly 350,000 bottles per year. The estate practices sustainable viticulture and places great importance on indigenous yeast fermentations and long aging in stainless steel tanks and barrels for certain cuvées. Its unique feature? Rapid expansion while preserving a pure and authentic style, characteristic of great Chablis wines.

VARIETAL

Chardonnay 100%

LOCATION

The Premier Cru Vau Ligneau is located in the village of Beines, on the right bank of the Serein valley, in the heart of the Chablis appellation. The plots enjoy an ideal east to southeast exposure, ensuring optimal ripening. The moderate altitude and gentle slope offer excellent natural drainage, which is essential in this semi-continental climate. Age of vines: 35 to 50 years old

TERROIR

The terroir is classic Kimmeridgian, with marl and limestone rich in fossilized marine organisms. This living, well-draining soil gives the wine its signature minerality, aromatic purity and fine tension. The presence of clay adds structure while preserving the elegance typical of the best Chablis crus. Each plot is vinified separately to highlight the unique character of the site.

IN THE VINEYARD

The estate practices sustainable viticulture, with meticulous monitoring of each vine row. Treatments are limited and only used when necessary. Mechanical ploughing is preferred over chemical herbicides to protect soil life. Organic fertilizers are applied in moderation, and biodiversity is promoted through natural grass cover. This reflects the Michaut brothers' commitment to responsible and environmentally conscious farming.

HARVEST

Harvesting is done entirely by hand to ensure the integrity of the grapes. Plot-by-plot picking allows for optimal selection, focusing only on the ripest clusters to achieve a perfect balance of freshness and concentration. Grapes are transported in small crates to avoid crushing and are gently pressed on arrival at the cellar.

WINEMAKING

Vinification takes place in temperature-controlled stainless steel tanks to preserve fruit purity and terroir expression. Fermentations can be slow, sometimes lasting several weeks, to respect the wine's natural pace.

AGEING

Ageing lasts around 12 months on fine lees, entirely in tank, with no oak, to maintain the crisp minerality of Vau Ligneau. Light bâtonnage may be carried out depending on the vintage.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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SERVING

Serve between 10 and 12°C

AGEING POTENTIAL

5 to 10 years

TASTING

From the Vauligneau climat, this Chablis Premier Cru stands out for its aromatic finesse and depth. Its bright golden robe reveals a precise nose of ripe citrus, acacia blossom, and a refined chalky touch. The palate is broad and structured, carried by crisp acidity and a distinctive minerality. The finish is long and tense, with a subtle saline note that highlights the character of its limestone terroir.

FOOD PAIRINGS

This wine pairs beautifully with refined and flavorful dishes. It enhances a pan-seared sea bass fillet with parsnip purée, elevates a shrimp risotto with candied lemon zest, or complements a fresh herb goat cheese. For a bolder pairing, try it with 18-month aged Comté, lemon meringue tart, or a lightly salted Parmesan crème brûlée. Its mineral freshness balances both savory and sweet dishes with finesse and character.

PRODUCTION VOLUME

65,000

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