

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

BERNARD MICHAUT

AOP Chablis Premier Cru Beauroy
White

PRESENTATION

Located in Beine, at the heart of Chablis, Domaine Bernard Michaut has undergone remarkable growth since the 1960s, expanding from just 2 to 53 hectares. The estate stands out for its dedication to combining sustainable viticulture with strict yield control, crafting wines with rare concentration and precision. Its vineyards span a variety of exposures and altitudes, benefiting from a rich mosaic of geological formations that alternate between Kimmeridgian and Portlandian soils. This diversity enables the creation of structured, expressive Chablis wines with impressive breadth and aromatic complexity. Partial barrel aging adds depth and texture without compromising the mineral signature of the terroir. The wines strike a delicate balance between tension and volume, offering aromas of green apple, fresh almond, and ripe citrus, all wrapped in a lingering saline finish that embodies the estate's identity.

VARIETAL

Chardonnay 100%

LOCATION

The Chablis Premier Cru Beauroy from Domaine Bernard Michaut comes from plots located on the left bank of the Serein River, on south- and southwest-facing hillsides above the village of Beine. These slopes enjoy generous sunlight and excellent natural drainage, promoting optimal ripening of Chardonnay while preserving freshness. The mid-slope vineyards benefit from good exposure and air circulation, resulting in structured, energetic wines with elegance and character—hallmarks of the finest Chablis Premier Crus.

Age of vines: 60 years old

TERROIR

The Beauroy climat is based on Kimmeridgian marl—rich in minerals and fossilized marine organisms—which imparts the wine with its trademark tension and minerality. The soil's mix of clay and limestone provides both depth and aromatic complexity. This terroir is known for producing Chablis that are full yet taut, with strong aging potential. Grapes develop aromas of ripe citrus, white fruit, and delicate floral notes, supported by a saline and focused structure. A soil that favors purity, depth, and expressive clarity.

IN THE VINEYARD

Domaine Bernard Michaut follows sustainable farming practices with a strong focus on soil health and biodiversity. The soils are mechanically worked, with no chemical herbicides used. Natural grassing is encouraged, and phytosanitary treatments are kept to a minimum, adapted to vintage conditions. Vineyard work is largely manual—including canopy thinning and green harvest—to ensure healthy fruit and optimum ripeness. The overall approach is artisan, thoughtful, and respectful of nature's rhythm.

HARVEST

Harvest is carried out entirely by hand, at full aromatic and phenolic maturity. Grapes are quickly brought to the cellar and gently pressed using pneumatic presses. Only the clearest, finest juices are retained for this Premier Cru. This meticulous sorting and gentle handling preserve the purity of the fruit and reveal the full potential of the Beauroy terroir. Manual harvesting ensures precision, elegance, and a clean aromatic profile in the finished wine.

WINEMAKING

Vinification begins with fermentation in temperature-controlled stainless steel tanks at 18°C to retain freshness and varietal clarity.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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AGEING

The wine is then aged on fine lees for 10 to 12 months, with occasional use of neutral oak to add roundness without oak influence. This ageing process enhances the wine's natural complexity while maintaining tension and minerality. The wine is lightly filtered and bottled without fining to preserve its authentic character and structure.

SERVING

Serve between 10 and 12°C

AGEING POTENTIAL

5 to 10 years

TASTING

Chablis Premier Cru Beauroy presents a pale gold color with green highlights. The nose is refined, offering aromas of ripe pear, candied lemon, linden blossom, and flinty minerality. The palate is generous yet structured, with lively acidity and a long, saline finish. Ageing on lees adds volume and creaminess without masking the wine's energy. This Premier Cru impresses with its harmony of power and finesse, showing beautifully after 2 to 5 years of aging. A precise, food-friendly, and terroir-driven white wine.

VISUAL APPEARANCE

Clear, bright appearance with golden highlights

AT NOSE

Fresh fruit, citrus

ON THE PALATE

Full-bodied, rich texture, expressive and dense with citrus freshness

FOOD PAIRINGS

This Premier Cru Chablis lends itself to refined and creative pairings. Try it with a crab and preserved lemon tartlet, where the wine's tension balances the dish's sweetness and texture. It also pairs wonderfully with fresh herb gnocchi in a light fennel cream sauce—a delicate, vegetal match. For dessert, serve it with almond milk panna cotta, lime coulis, and crushed meringue—the wine's crispness enhances the creamy and citrusy layers. A gastronomic white that complements inventive cuisine with elegance.

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