



# BERNARD MICHAUT

AOP Chablis  
White

**DVP** | DOMAINES  
ET VINS DE  
PROPRIÉTÉ



## 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 parcels of Domaine Bernard Michaut are located around the village of Beine, just west of Chablis, at the heart of the appellation. They are planted on well-exposed slopes, mostly facing southeast, benefiting from optimal sunlight and cool nights that promote slow, balanced ripening. This geographic setting offers the perfect balance of freshness, concentration, and complexity, especially for Chardonnay, which finds one of its finest expressions here. The rolling landscape and steady breezes provide good vineyard ventilation, naturally reducing disease pressure.

Age of vines: 6 à 50 years old

## TERROIR

The Chablis terroir is based on classic Kimmeridgian soils, made up of clay-limestone marl rich in marine fossils. These soils give the wine its unique minerality, with a tight structure and delicate saline notes. The highly draining subsoil forces the roots to dig deep, ensuring consistent water supply even in dry years. This geological complexity, combined with a pronounced continental climate, produces crystalline, precise wines, always balanced between freshness, energy, and texture. Each cuvée reflects the purity of this singular terroir, shaped by land, air, and time.

## IN THE VINEYARD

Domaine Bernard Michaut practices responsible viticulture, favoring techniques that respect both the vines and their environment. Treatments are limited and carefully considered, applied only when truly needed. The soil is worked mechanically without herbicides, encouraging microbial life and deep root development. Natural grass cover is maintained between the rows to reduce erosion and support biodiversity. Short pruning controls yields, while manual leaf removal improves grape exposure and ripeness. This careful daily work ensures healthy, expressive fruit year after year.

## HARVEST

Harvesting takes place at full ripeness, with a constant focus on preserving grape quality. Picking begins early in the day to maintain freshness, and grapes are quickly brought to the winery to avoid oxidation. Some parcels are picked by hand to allow for precise sorting. This level of care from the start preserves the aromatic purity of the Chardonnay and ensures high-quality juice—the essential base for crafting a balanced, vibrant Chablis.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

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## WINEMAKING

Vinification is carried out with precision and restraint to respect the grape's and the terroir's natural expression. After a slow, gentle pressing, the must is settled and fermented at low temperatures in temperature-controlled stainless steel tanks.

## AGEING

Ageing on fine lees continues for several months, with or without stirring depending on the vintage. No oak is used, allowing the wine's freshness and tension to shine. The result is a pure, focused Chablis with clean lines and vibrant minerality—a faithful reflection of the Beine terroir.

## SERVING

Serve between 10 and 12°C

## AGEING POTENTIAL

3 to 5 years

## TASTING

On the palate, this wine reveals both clarity and finesse. The nose opens with aromas of lemon zest, green apple, and wet stone, accompanied by a subtle floral hint. The attack is lively, driven by refreshing acidity and a strong mineral backbone. The mid-palate is linear and focused, perfectly balanced by natural tension. The finish is clean, persistent, and mouthwatering, with the saline character typical of classic Chablis. This is a precise wine, enjoyable young but also capable of gaining complexity with a few years of aging.

## VISUAL APPEARANCE

Clear and luminous with pale straw reflections

## AT NOSE

Green apple, lemon, grapefruit, light minerality and earthy hints

## ON THE PALATE

Zesty, bright acidity, well-balanced, fresh and lively

## FOOD PAIRINGS

This Chablis pairs beautifully with fresh, lightly creamy or seafood-based dishes. It's an ideal match for lime crab rillettes, a light veal blanquette, or a sea bream ceviche with ginger. On the sweeter side, it complements a citrus tart, a strawberry and basil salad, or a lemon yogurt mousse. Its freshness and minerality make it a perfect companion to seasonal cuisine, whether simple or refined, always enhancing the ingredients without overpowering them.

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