



# DOMAINE 47°N3°E

## PRESENTATION

Located in Beines, at the heart of the Chablis vineyard, Domaine 47°N3°E embodies the personal vision of Guillaume Michaut, heir to a long line of Chablis winemakers. Founded in 2018, this discreet estate draws on a solid family legacy while asserting its own singular identity through respectful viticulture and a hands-on, artisanal approach to winemaking.

Guillaume farms 8 hectares of vines under organic cultivation, across carefully selected plots in Petit Chablis, Chablis, and Premier Cru appellations (notably Beauroy and Côte de Savant). His winemaking is precise and low-intervention, using native yeasts and aging in stainless steel tanks or demi-muids depending on the character of each terroir.

Driven by a deep commitment to purity and authenticity, Domaine 47°N3°E is emerging as one of the rising stars of Chablis.

## VARIETAL

Chardonnay 100%

## LOCATION

This Chablis comes from several carefully selected plots around the village of Beines, in the heart of the Chablis vineyard. These east- and southeast-facing slopes allow the grapes to ripen fully while retaining their natural freshness.

## TERROIR

The vines grow on classic Kimmeridgian marl and limestone soils, rich in marine fossils, which lend the wine its signature minerality and tension. This complex subsoil contributes to the wine's finesse and longevity.

## IN THE VINEYARD

Grown under organic farming practices, the vines are meticulously managed: natural grass cover, minimal and reasoned treatments, and constant observation to maintain vegetative balance. Yields are controlled to ensure aromatic concentration and purity.

## HARVEST

The grapes are hand-harvested at full maturity, then carefully transported to the cellar to avoid oxidation. A gentle, slow pressing extracts the juice with precision and delicacy.

## WINEMAKING

Fermentation takes place exclusively in stainless steel tanks, using only indigenous yeasts. No additives or corrections are made, staying true to the spirit of the vintage and the identity of the terroir.

## AGEING

The wine is aged on fine lees for 10 to 12 months, with minimal bâtonnage. This approach preserves the wine's natural structure while adding subtle complexity and roundness.

## SERVING

Serving Temperature: 10-12°C

## AGEING POTENTIAL

3 to 5 years

## TASTING

This Chablis strikes a fine balance between freshness, roundness, and mineral tension. The nose reveals white flowers, citrus, and wet stone. On the palate, it is vibrant and precise, with a long, saline finish characteristic of the appellation's finest terroirs.

## FOOD PAIRINGS

Perfect with oysters, sea bream with lemon, or aged goat cheese. It also pairs beautifully with vegetarian dishes featuring grilled vegetables or fresh herbs.