



DOMAINE 47°N3°E

AOP Chablis Premier Cru Côte de Savant

White
DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ

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

The Côte de Savant parcel, classified as Chablis Premier Cru, lies on a steep, ideally exposed hillside near Beines. Though lesser known to the general public, this discreet climat is one of Chablis' hidden gems.

TERROIR

The soil is classic Kimmeridgian marl and limestone, rich in marine fossils. The geological structure and slope allow for excellent natural drainage, promoting both concentration and the signature tension of Chablis-grown Chardonnay.

IN THE VINEYARD

The plot is cultivated using organic practices, with meticulous attention to detail. Its slope and orientation require careful manual work, using gentle methods that preserve both soil vitality and vine health.

HARVEST

Grapes are harvested at full maturity, then immediately pressed. Every stage of handling is designed to protect the integrity of the fruit and preserve the finesse and depth of this expressive terroir.

WINEMAKING

Fermentation is carried out with indigenous yeasts, without additives, in French oak demi-muids, allowing gentle micro-oxygenation. This method brings natural volume to the wine without masking the minerality of the cru.

AGEING

The wine is aged for 12 months in these same oak barrels (notably from the Bertranges forest), which add complexity, structure, and a subtle, elegant toast.

SERVING

Serving temperature: 11–13°C

AGEING POTENTIAL

5 to 10 years

TASTING

Côte de Savant is a refined, full-bodied wine revealing notes of ripe white fruits, fresh almond, and a touch of vanilla. The palate is dense and structured, yet always precise, with a lingering, elegant minerality.

FOOD PAIRINGS

An ideal match for roasted monkfish with brown butter, creamy mushroom risotto, or truffled poultry. It also lends itself beautifully to more creative cuisine featuring delicate sauces and nuanced textures.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.