



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 parcels for Chablis Vieilles Vignes from Domaine Bernard Michaut are located in the village of Beine, just a few kilometers west of Chablis. They benefit from a southeast exposure and are planted on well-ventilated hillsides, ideal for slow and complete ripening. The vines, over 45 years old, draw deeply from the soil to express the full character of the terroir. This left bank sector of the Serein River is known for producing pure, generous, and tense Chablis wines with distinctive mineral finesse.

Age of vines: 40 years old

TERROIR

The terroir is classic Kimmeridgian, composed of alternating clay marls and ancient limestone rich in marine fossils. These shallow, well-drained soils force the vines to root deeply, resulting in wines with intensity and authenticity. The continental climate, with strong temperature shifts between day and night, helps preserve the wine's natural freshness and acidity. This combination of soil, climate, and vine age gives the wine a strong identity, balancing tension, roundness, and length.

IN THE VINEYARD

Domaine Bernard Michaut farms these old vines using sustainable, environmentally conscious practices. Soils are cultivated mechanically, without chemical herbicides, to promote aeration and microbial life. Natural grass cover is maintained between the rows, helping to limit erosion and support biodiversity. Phytosanitary treatments are minimized and applied only when truly necessary. Pruning is kept short, leaf-thinning is done by hand, and yields are deliberately kept low to ensure optimal fruit quality.

HARVEST

Harvesting is done by hand on the oldest vines, allowing for meticulous sorting of the grapes directly in the vineyard. This manual picking ensures that the grapes arrive intact at the winery and are harvested at perfect ripeness. Picking is done early in the morning to preserve aromatic freshness and avoid oxidation. This rigorous approach is key to capturing the finesse of the terroir and the complexity of old vines. Each parcel is vinified separately to best respect its unique character.

WINEMAKING

Vinification takes place in temperature-controlled stainless steel tanks to preserve fruit purity and freshness. After a slow, gentle pressing, the must is settled and fermented at low temperature.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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AGEING

Ageing on fine lees continues for several months, with occasional stirring depending on the vintage. No new oak is used, allowing the wine's mineral, crystalline character to shine. Bottling is done at the estate, with great care to maintain balance and expression.

SERVING

Serve between 10 and 12°C

AGEING POTENTIAL

3 to 5 years

TASTING

On the palate, this Chablis Vieilles Vignes impresses with its aromatic intensity and elegance. The nose reveals notes of ripe lemon, white flowers, and wet stone. The attack is precise and vibrant, with a finely chiseled acidity, then broadens into a round, saline mid-palate. The finish is long and lively, with lingering citrus and salty notes. This wine balances concentration and freshness, with a complexity that comes from the maturity of old vines. It will develop beautifully with a few years of aging.

VISUAL APPEARANCE

Clear and bright, with delicate golden tints

AT NOSE

Sliced almonds, wet stone, chopped apple

ON THE PALATE

Fresh, balanced, medium-bodied with a stony, mineral finish

FOOD PAIRINGS

This wine pairs wonderfully with refined, creamy or seafood-based dishes. It is a perfect match for chicken fricassée with morel mushrooms, baked oysters with lemon sabayon, or leek and shrimp risotto. On the sweeter side, it goes well with a thin apple tart, lime panna cotta, or a fresh mango and mint salad. Its liveliness and structure make it equally suited for elegant gastronomic cuisine or simple, seasonal dishes.

PRODUCTION VOLUME

30 000

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