



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

Located in the northern part of Burgundy, Domaine 47°N3°E lies at the heart of the Chablis vineyard, within the boundaries of the Petit Chablis appellation. The plots are planted on well-exposed hillsides, benefiting from ample sunlight and a continental climate conducive to slow, balanced ripening of the grapes.

TERROIR

This Petit Chablis comes from a mosaic of plots resting on clay-limestone soils interspersed with white marl. This geological identity imparts the wine with its characteristic tension, mineral purity, and sharp aromatic definition.

IN THE VINEYARD

The 4.6 hectares of vines are farmed biodynamically, with full adherence to organic viticulture principles. No chemical inputs are used, and great care is taken to maintain soil vitality and biodiversity through cover cropping, herbal treatments, and respectful soil work. Everything is done to let the terroir fully express itself.

HARVEST

The grapes are harvested by hand at optimal ripeness and carefully sorted both in the vineyard and upon arrival at the cellar. This attention to detail ensures only the healthiest berries are vinified, preserving aromatic purity and balance.

WINEMAKING

Vinification takes place in an underground cellar with natural temperature control. The clear juice ferments slowly in stainless steel tanks using indigenous yeasts and bacteria.

AGEING

A gentle ageing on fine lees follows, without excessive stirring, enhancing the wine's texture while preserving its crystalline freshness and reinforcing structure.

SERVING

Serving Temperature: 10-12°C

AGEING POTENTIAL

2 to 3 years

TASTING

This Petit Chablis stands out for its aromatic purity and precision. The nose reveals delicate white flowers and peach skin, lifted by a zesty citrus nuance that adds vibrancy. The palate is generous and silky, supported by a mouthwatering saline tension. The finish is refined, mineral, and long, expressing the clarity and finesse of its terroir.



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AOP Petit Chablis
White

DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ

FOOD PAIRINGS

The wine's salivating tension and finesse make it an ideal companion for fresh and delicate cuisine. Suggested pairings:

Seafood aperitif: fine de claire oysters, whelks, grey shrimp

Cold starters: sea bream ceviche, scallop carpaccio with lime, sea bass tartare

Fish dishes: sole meunière, grilled red mullet fillets, steamed cod with a herb vinaigrette

Vegetarian cuisine: summer vegetable tian, herb risotto, ginger-seasoned vegetable stir-fry

Cheese: Crottin de Chavignol, aged feta, soft cow's milk cheeses with bloomy rind

A precise and vibrant terroir-driven wine, best enjoyed young for its freshness, yet it can also develop complexity over the next few years.