



# 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 confidential cuvée comes from a 39-acre plot nestled in a micro-valley of Beines, the native village of Guillaume Michaut. Planted in 2000 by his father, Christian Michaut, this vineyard is one of the founding sites of Domaine 47°N3°E.

## TERROIR

The soil, rich in silt and clay, offers excellent water retention and depth, fostering finesse in the wines. The vines are grafted onto rootstocks typically reserved for Grands Crus, which are particularly well-suited to this terroir but demand meticulous care due to their sensitivity.

## IN THE VINEYARD

This plot requires careful and specific attention due to the fragility of the rootstocks under disease pressure. Vineyard practices are respectful of both plant and soil, with a constant focus on balance and vitality.

## HARVEST

The grapes are harvested at full maturity, when the fruit has reached its optimal aromatic and structural potential. They are pressed immediately after picking to preserve freshness and aromatic clarity.

## WINEMAKING

Only the clear juice is vinified in stainless steel tanks. Fermentations begin naturally with indigenous yeasts and bacteria, without any oenological additives, following a low-intervention philosophy faithful to the vintage.

## AGEING

After alcoholic fermentation, the wine is aged for 12 months, combining stainless steel and new oak barrels sourced from the Bertranges state forest. This dual ageing process refines the texture while preserving the wine's vibrancy.

## SERVING

Serving Temperature: 10-12°C

## AGEING POTENTIAL

3 to 5 years

## TASTING

Chablis Cairn captivates with its vibrant floral aromas and delicate fruit. On the palate, it shows tension, precision, and saline persistence, reflecting the depth and minerality of its terroir. A wine of strong character and definition.

## FOOD PAIRINGS

This Chablis pairs beautifully with pan-seared scallops, roasted sea bass with fennel, or a mature Brillat-Savarin. Ideal with refined, iodine-rich or delicately creamy dishes.