



BERNARD MICHAUT

AOP Petit 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 Petit Chablis parcels from Domaine Bernard Michaut are located on the upper slopes of Beine, on the edge of the Chablis plateau. They benefit from open exposure and optimal sunlight throughout the day. At a slightly higher altitude than village and Premier Cru plots, these vines enjoy constant airflow that helps maintain excellent sanitary conditions. The marked continental climate, with cold winters and dry summers, allows for full ripening while preserving vibrant acidity. This elevated position gives the vines a natural balance ideal for crafting fresh, lively wines.

Age of vines: 15 years old

TERROIR

Petit Chablis terroir is defined by younger Portlandian soils, mainly composed of limestone marls and gravel. Less deep than Kimmeridgian soils, they provide wines with a more straightforward, vibrant, and fruity expression. The light, well-drained soils encourage harmonious vine growth and quick berry ripening. Chardonnay thrives here with a direct, bright profile and subtle minerality. This terroir gives the wine a typically crisp and airy style, an ideal introduction to the Chablis appellation.

IN THE VINEYARD

Domaine Bernard Michaut cultivates its Petit Chablis vines using sustainable methods that respect natural balance. The soils are worked mechanically, without herbicides, to preserve microbial life and reduce erosion. Natural grass cover is maintained between the rows to support biodiversity and manage vine vigor. Phytosanitary treatments are applied only when necessary, based on close observation of the growth cycle. Careful attention to each plot helps limit yields and ensure healthy, concentrated grapes. This daily commitment is reflected in the clarity and precision of the wines produced.

HARVEST

Harvesting is timed at optimal ripeness for each parcel. It is mostly done by machine, with careful sorting to ensure the grapes remain intact and of high quality. Quick transport to the winery allows for immediate pressing, limiting oxidation. This rigorous organization preserves the freshness and vibrancy of the Chardonnay. The goal is to capture the full energy of the vintage and produce a wine that is clean, expressive, and true to the identity of Petit Chablis.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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WINEMAKING

Vinification is carried out with precision to highlight the lively, fruity style of Petit Chablis. Grapes are gently pressed, and the juice is cold-settled before fermenting in temperature-controlled stainless steel tanks. Malolactic fermentation is not systematically sought, depending on the vintage, to retain natural acidity.

AGEING

The wine is aged on fine lees for 6 to 8 months, with no oak, to preserve aromatic freshness and clarity. This approach yields a crisp, mouthwatering Petit Chablis best enjoyed young for its vivid character.

SERVING

Serve between 10 and 12°C

AGEING POTENTIAL

3 to 5 years

TASTING

On the palate, this Petit Chablis delights with its brightness and energy. The nose opens with fresh citrus, green apple, and white floral aromas. The attack is lively and taut, with bright acidity and subtle minerality. It shows lightness without lacking intensity, ending in a clean, crunchy finish. Easy to enjoy, immediate, and charming, it reflects the freshness typical of the appellation. It drinks beautifully upon release and remains vibrant for two to three years.

VISUAL APPEARANCE

Clear and bright, with light golden highlights

AT NOSE

Intensely aromatic, fresh fruits, citrus notes

ON THE PALATE

Fleshy and crisp, round texture with mineral backbone, elegant and harmonious

FOOD PAIRINGS

This Petit Chablis pairs beautifully with everyday meals as well as more adventurous pairings. It's a great match for a pink grapefruit and shrimp salad, linguine with clams and preserved lemon, or sea bream tartare with fennel. On the sweet side, it complements a citrus and fresh mint salad, a lemony quark tart, or panna cotta with yellow fruits. Its natural freshness and airy style bring brightness to dishes while enhancing flavors with finesse.

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