

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

BERNARD MICHAUT

AOP Chablis Premier Cru Vau Ligneau
White

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

Located on the left bank of the Serein River, the parcels of Chablis 1er Cru Vauligneau enjoy an east to southeast exposure, ideal for capturing the early morning light and preserving the aromatic freshness of the grapes. This Premier Cru site stands out for its rolling terrain and excellent drainage, offering optimal ripening conditions. Bernard Michaut's estate cultivates its vines on hillsides, between 200 and 250 meters in altitude, in a preserved environment, far from major roads. This privileged location allows for significant temperature differences between day and night, which is key to the wine's balance and finesse.

Age of vines: 35 to 50 years old

TERROIR

The terroir of Vauligneau is rooted in classic Kimmeridgian geology, made up of marl, compact clay, and limestone strata rich in marine fossils. This ancient subsoil imparts a distinct mineral character to the wines, delivering tension, precision, and a delicate salinity. The shallow soils force the vines to root deeply, enhancing the expression of place in each bottle. The hallmark minerality of Chablis is particularly evident here, balanced by a generous texture and crisp acidity. This subtle dialogue between land, climate, and grape variety results in wines with strong personality.

IN THE VINEYARD

At Domaine Bernard Michaut, the vines are cultivated with great respect for the environment, using sustainable and thoughtful practices. The soils are ploughed to aerate and control competing vegetation, avoiding chemical herbicides entirely. Each step is guided by close observation of the vine's natural cycle, with minimal and targeted treatments that support biodiversity. Natural grass cover, short pruning, and manual leaf-thinning are part of the estate's daily commitment to responsible viticulture. This balance of tradition and environmental care is central to the estate's philosophy.

HARVEST

Harvesting is done at full maturity, often early in the morning to preserve the grapes' freshness. Once picked, the grapes are swiftly transported to the winery to prevent oxidation. Hand-picking is practiced on older vines, allowing for precise sorting and optimal selection. The care taken at this crucial stage ensures the quality of the juice, essential for capturing the purity of the cru. Each vintage is approached with careful attention to the year's specific conditions, ensuring a faithful expression of the site.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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WINEMAKING

Vinification is carried out with precision and restraint to respect the wine's natural character. After a gentle pressing and light settling, fermentation takes place in temperature-controlled stainless steel tanks at low temperatures to preserve aromatic brightness.

AGEING

Ageing continues on fine lees for several months, with or without bâtonnage depending on the vintage profile. No new oak is used, allowing the wine's minerality and finesse to take center stage. Bottling is done at the estate, with meticulous care for clarity and stability.

SERVING

Serve between 10 and 12°C

AGEING POTENTIAL

5 to 10 years

TASTING

On the palate, this Chablis reveals crystalline freshness and great purity. The nose opens with aromas of citrus, white flowers, and gunflint, enhanced by a typical iodized note. The palate is lively and tense at the start, then evolves into a lovely roundness supported by fine, structuring acidity. The finish is long, saline, and persistent, with a distinctly Burgundian elegance. This wine captivates with its balance of restrained power and aromatic finesse, making it a favorite among lovers of characterful Chablis.

FOOD PAIRINGS

This Premier Cru pairs beautifully with refined cuisine featuring clean, structured flavors. It is a perfect match for saffron and shellfish risotto, monkfish roasted in seaweed butter, or an 18-month aged Comté cheese. On the sweeter side, it pairs elegantly with warm yellow peaches glazed in lavender honey, orange blossom panna cotta, or fresh pineapple carpaccio with mint. Its natural vibrancy and minerality make it a versatile partner for both savory and sweet dishes that call for freshness and finesse.

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