



*Conviviality, Sharing, Emotion,
Generosity, Family and Culture.*

HARVEST 2019



MICHEL GAYOT

IN BEAUNE

CHABLIS 1^{ER} CRU LES FOURNEAUX

TERROIR

Wine producing region: Bourgogne

Grape variety: Chardonnay

Soil: Clay and Limestone

KNOWN HOW

Vintage: Hand harvest

Wine making: Limit of inputs, yeasts and bacteria in part natural, cold settling for 24 to 48 hours, fermentation malolactic in barrels.

Ageing process: Ageing in stainless steel during 9 to 12 months, which 10% to 20% of new barrels.

TASTING

The heat is predominant in this 1st Cru Les Fourneaux, illustrated by old lime oven now disappeared. South-east facing, on a very steep limestone hill, this 1st Cru, pale gold has aromas of flint, citrus, white flowers, sometimes notes of mint and liquorice. In the mouth it is straight, vigorous, generous. Its volume and structure offer a complex and persistent finish.

PAIRING

Seafood, shrimp, crabs or lobsters.

Service temperature: Between 12° and 14°



WWW.MICHELGAYOT.FR

21 Rue Jean-François Champollion – 21200 Beaune – France

Mail : contact@michelgayot.fr – Tél. +33 (0)3 80 22 29 90

Alcohol abuse is dangerous for health, to consume in moderation.