



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

HARVEST 2019



MICHEL GAYOT

IN BEAUNE

CHABLIS

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

Known for the high quality of its wines, this pale gold Chablis has aromas of flint, citrus, white flowers, linden, acacia. His attack is lively, straight and evolve towards a suavity, a persistent and mineral finish.

PAIRING

Seafood, shrimp, crabs or lobsters.

Service temperature: Between 12° and 14°



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