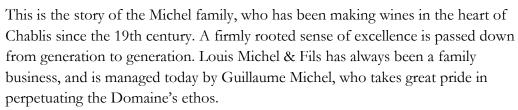
DOMAINE LOUIS MICHEL ET FILS CHABLIS

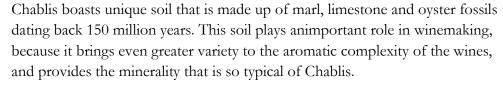






A UNIQUE TERROIR

Kimmeridgian and Portlandian subsoil, a semi-continental climate and an emblematic grape, Chardonnay: these are the ingredients that create the magic of the Chablis terroir.





Located in northern Burgundy, the vineyards of Chablis are subjected to cold winters, late springs prone to frosts, hot and dry summers, and sometimes very significant diurnal temperature variations, particularly with the changing of seasons. This climate is certainly challenging for both the vineyard and the growers, but has a clear benefit in making Chablis a truly fine terroir.

AN EXCEPTIONAL VINEYARD

The family vineyard, whose vines are 45 years old on average, is located in the heart of the original Chablis terroir, on the most prestigious parcels within a radius of two kilometres from the winery.

This proximity between vineyard and winery is a huge advantage during the harvest: the fruit retains its high quality throughout its short journey to the pressing room.

The Domaine's vineyards cover all four appellations: Chablis Grand Cru, Premier Cru, Chablis and Petit Chablis, offering the whole range of aromas that this unique wine can produce. The Domaine makes three prestigious Grand Crus – including the legendary Grenouilles – as well as seven Premier Crus.

The vineyards of the Domaine are concentrated on the first slopes to be farmed by Cistercian monks during the 11th century. Louis Michel & Fils produces twelve wines:- Three Grand Crus: Grenouilles, Les Clos, and Vaudésir- Seven Premier Crus: Montmain, Forêts, Butteaux, Butteaux "Vieilles Vignes", Vaillons, Séchets, Fourchaume, and Montée de Tonnerre- Chablis- Petit Chablis

