

# Stephanie et Vincent Michelet Chablis Grand Cru Valmur

Domaine Stephanie et Vincent Michelet

France - Burgundy - Chablis Grand Cru

This Grand Cru Valmur is located between the villages of Clots, Vaudésir and Grenouilles. It benefits from a south-east sun exposure that brings freshness and minerality to the wine.

Valmur takes its name from 'Meures' - the old French name for mulberry fruit or the berries of a bramble. It is likely that this spot was rich in mulberry trees or brambles, and was then called 'Vallee aux meures' (Meures Valley), and later 'Valmur'.

The wine shows a pale color and rich and intense floral aromas. The palate is well-structured and generous with subtle notes of dried fruits and honey. A long mineral finish.

Specifications	
Appellation	Chablis Grand Cru
Varietals	100% Chardonnay
Soil type	Kimmeridgian (limestone rock consisting of a conglomerate of fossils of small coma-shaped oysters)
Vinification	Machine harvested at full maturity; pneumatic press; fermentation in temperature controlled stainless steel tanks for 8-10 days; M.L (2 months after the harvest); aging on the lees (3 months more than Petit Chablis); racking; fining if necessary; cold stabilization; filtration right before bottling.
Pairings	A great match with fine fish in creamy sauce or white meat stuffed with mushrooms. The complex and subtle aromas make this wine an ideal accompaniment to delicate and refined seafood dishes - lobsters and crayfish. Let it age a little and its richness will be appreciated with foie gras.



Codes, Weights and Measures	
UPC	7 84585 01909 0
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 01909 7
Case Weight	37
Cases/Pallet	50
Layers/Pallet	5
SRP	\$ 72.99 USD 750mL Bottle