

**Winemaker:** Guillaume Michaut

**Region:** Burgundy

**Location:** Beines



# Côte de Savant

DOMAINE 47°N 3°E

**Appellation:** Chablis Premier Cru

**Varietals:** 100% Chardonnay

**Vinification:** The grapes are handharvested and meticulously sorted to retain the healthiest and ripest fruits. After a natural settling at low temperature for 36 hours, the clear juices undergo vinification in 500-liter Burgundian oak barrels, where natural alcoholic and malolactic fermentations take place consecutively.

**Vineyard:** Côte de Savant is a specific lieu-dit within the Beauroy appellation,

**Terroir:** Claylimestone soils, and white marls

**Ageing:** Aged for 14 months in these demimuids, lightly filtered.

## About the winemaker:

Guillaume Michaut has been surrounded by the vineyards and history of Chablis since childhood. His grandfather was an early believer in the wines of Chablis, and worked proudly to expand the Chablis appellation to his village of Beines and beyond in the 1960s.

Guillaume realized that his vision was starkly different from that of his uncles, and decided to take his small share of the family vines and set out on his own in 2018. Guillaume had developed an interest in organic farming and low-intervention winemaking. Equally as important, he adopted a winemaking philosophy that respected the terroir and the vineyard over the process and



the winemaker. Setting out on his own was an opportunity to put this belief into action. This began with promoting the place, rather than himself with the naming of his domaine 47 N 3 E, which refers to the longitude and latitude of his hometown Beines.