

Winemaker: Guillaume Michaut

Region: Burgundy

Location: Beine



Chablis Cairn

DOMAINE 47°N 3°E

Appellation: Chablis

Varietals: 100% Chardonnay

Vinification: The grapes are immediately pressed and then vinified in stainless steel tanks. Fermented with natural yeast.

Vineyard: Vines planted in 2000 on a 39 acer vineyard located in a micro valley of Beines. It is a historic plot, untreated, with rootstocks usually found in Grand Crus.

Terroir: Loamy-clay soil

Ageing: After alcoholic fermentation, the wine undergoes a 14-month aging process in new oak barrels from the Bertanges state forest.

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.