



PETIT CHABLIS



- *Color:* White
- *Alc.:* 12.0% by vol.
- *Grape variety:*
Chardonnay
- *Vintage:* 2017
- *Serving temperature:*
11°C/53.6°F – 12°C/57.2°F
- *Worth keeping:* 5 years
- *Soil:* dating from the upper Jurassic, clay soil.
- *Winemaking:* gentle pressure using a pneumatic press. Transfer of the must in vats by gravity. Static 24-hour must settling in tanks. Racking and selection of the finest lees from the must. After two weeks of alcoholic fermentation at controlled temperatures under 20°C/68°F, the malolactic fermentation is triggered by heating the cellar. The ageing continues for a few months on the lees in tanks. At the end, a light fining is performed with bentonite to prevent any protein breakdown. Finally, filtering and bottling are carried out at the winery.
- *Tasting notes:*
 - Appearance: pale gold, clear and bright, green glints.
 - Nose: white and yellow fruits aromas: peach, pear...
 - Taste: fruity, fresh and bright.
- *Food pairing:* ideal wine for after work with friends, Japanese or Chinese food, fish and chips...