

Petit Chablis



Wine description

Wine name: Petit Chablis
Appellation: AOC Petit Chablis
Production region: Bourgogne, France
Colour: White
Grape variety: Chardonnay

Vineyard

Vine location: A place called “sur le bois de dessus”, in Fleys
Surface: 2.1 hectares
Production: 60 hectolitres per hectare
Soil: Clay, lots of limestone
Vine density:
8,300 ceps par hectare
Average vine age:
15 to 20 years old

Fermentation

Fermentation period:
Approximately 25 days
Yeast: Natural
Temperature control:
Between 16 and 18°C
Malolactic fermentation: 100%
Bacteria: Natural

Maturation

Containers:
Stainless steel vats
(from 25 to 100 hectolitres)
Maturation on lees: Yes
Maturation period:
from 10 to 12 months

Fining/Filtration

Fining: Clay
Filtration: Tangential
Cooling: Yes

Tasting

Hues of yellow and white gold with hints of pale green compose a brilliant, bright and clear robe. Intoxicating perfumes of summer flowers and fruit fill the nose. Its character has traits of oysters and shells. A Chablis aroma couldn't be more authentic than this.

Serving temperature: 12°C
Aging: 1 to 3 years

Wine analysis

Alc/Vol: 12.3 %
Acidity: 5.10 g/l H₂SO₄
Residual Sugar: 0.50 g/l