



PETIT CHABLIS, CHARTRON ET TREBUCHET

Grape varieties: 100% chardonnay

Origin: Located in northern Burgundy near Auxerre, the Chablis vineyards are alongside a small river.

Winemaking process: Mechanical harvest. traditional vinification. the grapes are pressed on arrival at the winery using pneumatic presses. The fermentation takes place in stainless steel tanks thermos regulated at 16 C. the wines are aged on fine lees for 9 months in stainless steel.

Soil: The Chablis region is limestone plateau cut by valleys. The premier crus lie on a stratum with alternating marl and limestone and tiny deposits of oysters in the rock, reminiscent of th warm and shallow sea which then covered Burgundy.

Traditional technique. The grapes are harvested at optimum maturity. Are pressed after harvesting and fermented at a low temperature (about 20 ° C). Wine is quickly racked, filtered and bottled to retain the richness of flavors.

Color: Pale yellow, shiny.

Bouquet: Floral and mineral flavors and a subtle flavor of milk.

Taste: Fresh and balanced with a complex finish and subtle notes of nuts and dried fruits.

recommendations: This wine will match perfectly with fish, white meat or goat cheese.

Serving temperature: 10°C