

### THE WINE:

**Name of the wine:** Petit Chablis

**Appellation:** AOC Petit Chablis

**Area of production :** Burgundy, France

**Colour:** White

**Varietals:** 100% Chardonnay

### VINEYARDS:

**Origin:** Lignorelles locality

**Vineyard area:** 4 Ha

**Yields :** 32 Hl/Ha

**Soils:** Sandy-clay and Limestone

**Planting Density:** 7300 vines/Ha

**Average age of vines :** 8 - 9 years old

### FERMENTATIONS:

**Length of fermentation:** 120 days

**Yeasts:** Natural

**Fermentation temperature:** around 20°C

**Malolactic fermentation:** 100%

**Bacteria:** Natural

### MATURATION:

**Maturation Vessel:** stainless steel tanks (90 hl / 9000 l)

**Lees contact:** Yes

**Maturation period:** 6 months

### FINNING / FILTRATION:

**Finning agents:** Bentonite

**Filtration:** Kieselgur white clay

**tartaric stabilisation:** Yes

### DESCRIPTION:

Like a monopolistic wine, this Petit Chablis comes from a great site of 3 hectares. Six months in stainless steel tanks allow the wine to maintain its citrus freshness unlike any other, that of Chardonnay at its purest.

**“Vintage advent” 2017:** Bright golden finery leads the way into an explosion of spring flower aromas. Generously juicy, indulge in this rich, ripe, yellow fruit that finishes with notes of pomelo zest.

**Serving temperature:** 10°C

**Ageing potential :** To be drunk within 1 to 3 years

### TECHNICAL INFORMATION:

**Percentage alcohol:** 12,20 %vol.

**pH :** 3,33

**Total acidity:** 3,65 g/l H<sub>2</sub>SO<sub>4</sub>

**Residual sugar:** 1.1 g/l

