

Petit Chablis AC

Nature du sol

Our Petit Chablis vineyards are situated on a plateau from the village of Villy, secondary era geological area, "portlandian" stage, marly limestone.

Vineyard age :

15 years

Grape variety

100% Chardonnay

Yield

60 hl per hectare with a density of 5.700 vine stocks per hectare.

Acreage and Vine Stock Age

1 ha 65 ares - 15 years old

Pressing

Pneumatic Press (brand : « SUTTER »)

Winemaking :

Fermentation and ageing in stainless steel tanks under controlled temperature.

Bottling :

June of the year after grape harvest.

Keeping potential : Our Petit Chablis is thoroughly agreeable when young. To be drunk within 2 - 3 years after bottling.

Recommended food : Very fruity and crisp, our Petit Chablis is perfect as an aperitif. Complements all fish, poultry, seafood and cooked meats.

