

# PETIT CHABLIS

Our PETIT CHABLIS come from parcels situated on the plate between the village of FONTENAY-Près-CHABLIS and Chablis and grow on stony soils (Portlandien Limestone).

Our Petit Chablis are fresh and very fruity (like English sweets), gouleyant and aromatic, pleasant and pleasant to drink.

Absolutely lovely during the spring and the summer, this wine is perfect for an aperitif or with summer recipes (from sea, for example) and with meat.

**VARIETY** : Chardonnay (young plants – 5 years old)  
9 500 grape-plants / Ha.

**SOIL** : Jurassic limestone (Portlandien limestone)

**SURFACE** : 1,50 hectares

**VINIFICATION** : Vinification in air-conditioned stainless steel tanks, with low temperature for conserving the fruity character.  
Bottling and storage in air-conditioned cellar before shipping.

**PRODUCTION** : 8 000 Btles



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LE SAVOIR-ÊTRE DU VIN