

Petit Chablis

Appellation Petit Chablis Contrôlée

Technical sheet

Grape variety: Chardonnay

Exposure: South - South-east

Age of the vineyard: 15 - 20 years

Geology: Kimmeridgian limestone

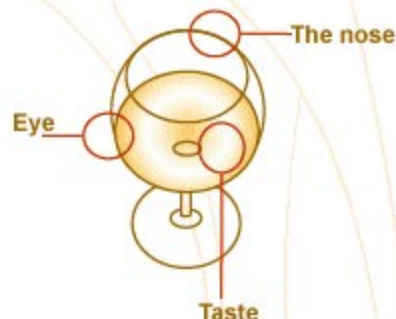
Wine-making process: Traditional in temperature controlled tanks

Maturing: in temperature controlled tanks

Ageing: from 3-5 years or more depending on vintage

Food and wine combinations

- Oysters
- Crabmeat
- Clams
- Winkles
- Mussels baked in a bed of pine needles
- Fish stew
- Conger-eel soup
- Deep-fried catfish or smelt-fish
- Blue trout
- Cheese fondue
- Grilled chicken wings
- Chicken fricasse with sour cream
- Andouillette grilled on vine stocks
- Veal escalopes flambé with Calvados and cooked in cider
- Pizzas
- Cheeseburger
- Fresh goats cheese
- Soft goats and cows-milk cheeses
- Warm pancake batter pie and genoese sponge cake



Eye

Golden yellow, pale green in colour. Bright, luminous and limpid.

The nose

is young and fresh and you are transported by its vivacity in a whirlwind of fine, fruity, floral scents.

Taste

is lively, pleasant and fruity. We discover lemony, citronella flavours on a fine, mineral background. The finish is most agreeable and leaves the mouth fresh and perfumed.

Serving temperature:

10 to 12° as an aperitif or for the pleasure of tasting, 12 to 14° served with a meal.