

Domaine des Hâtes

Technical Sheet

Petit Chablis



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WINE IDENTIFICATION	
Name	PETIT CHABLIS
Appellation	PETIT CHABLIS
Production area	BOURGOGNE
Color	WHITE
Grape variety	CHARDONNAY
VINEYARD	
Size of vineyard	12.55
Planting density /ha	7000 pieds / ha
Yield /ha	60HI/Ha
Average vines age	20
Soils	Portlandian marl
VINIFICATION	
Duration of fermentation (days)	15
Type of yeast	LSA
Malolactic fermentation	YES
Type of bacteria	NATURAL
AGEING	
Ageing method	STAINLESS STEEL
Maturing on lees	YES
Ageing duration	9 MONTHS
TASTING	
Tasting temperature (°c)	10/12°
Characteristics	Both fresh and fruity, it is characterised by citrus notes on the nose and a full-bodied palate.
Food pairing	This wine is perfect for aperitif, oysters and goat cheese
Ageing potential	3