

pas si petit

Nothing “little” about this “Petit Chablis” appellation wine! It comes from a soil with clay and limestone formed in Portlandian geological times and is made from Chardonnay vines that overlook the entire Chablis area. Matured for several months on fine lees in tanks. A mouthwatering wine for pleasure, best enjoyed slightly chilled, it offers a wide range of ripe fruity aromas, is rich on the palate and has a clean finish with that fine mineral edge characterising “grander” Chablis.



APPELLATION: PETIT CHABLIS

GRAPE VARIETY: CHARDONNAY 100%

SOIL AND SUB-SOIL: PORTLANDIAN LIMESTONE

DENSITY: 5,500 TO 6,500 VINES/HECTARE

SITUATION AND EXPOSURE: VILLAGES OF BEINES, BÉRU, CHABLIS, LA CHAPELLE VAUPELTEIGNE, CHEMILLY SUR SEREIN, CHICHÉE, COLLAN, COURGIS, FLEYS, FONTENAY, LIGNORELLES, LIGNY LE CHÂTEL, MALIGNY, POILLY, PRÉHY, SAINT CYR LES COLONS, VIVIERS AND VILLY. VARIOUS EXPOSURES.

AVERAGE AGE OF VINES: 15 YEARS

PRUNING SYSTEM: DOUBLE GUYOT, SAME SIDE

VINIFICATION: COLD SETTLING BEFORE FERMENTATION. BOTH YEAST AND MALOLACTIC FERMENTATIONS IN TANKS

MATURING: 6 MONTHS ON FINE LEES, IN TANKS