



Since 1923 at Chablis in Burgundy, the meticulous care of the winegrowers working together under the banner of La Chablisienne has given birth to wines whose magnificence is amplified by the passage of time. These wines, coming from a mosaic of vineyard plots, provide a pallet of emotions marked with a truly mineral touch...

PETIT CHABLIS PAS SI PETIT Vintage 2009



"Crisp and Mouthwatering"

Appellation : Petit Chablis

Grape variety : Chardonnay 100%

Soil and sub-soil : Portlandian limestone.

Density : 5.500 to 6.500 wines/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.

Note tasting of vintage 2009

from 27/09/2010, Réf.A

Pale yellow colour. Limpid and brilliant wine.

Developed bouquet with attractive fresh orchard fruits.

On aeration the aromatic palette develops further becoming more complex with a hint of mineral reduction.

Smells of citrus and white-fleshed fruits linger on.

The first impression in the mouth is fresh and silky, crunchy ripe fruit flavours then appear. "Great finesse" is the best description for the ensemble. Surprisingly long finish.

Fresh orchard fruits Truly pleasing wine marked by its terroir.

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