



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 Vintages 2005 & 2006



"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 Beine, 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 et 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 2005

from 09/03/2007, Réf.B

Pale gold, bright and clear.

Immediate sustained aromas, with a lovely range of pear and apple and flowery scents, real finesse.

Lovely balance in the mouth between substance, acidity and a mineral touch.

Elegance with body quite unusual for the appellation.

Long finish with the taste of apple and pear.

Recommendation: A wine for pleasure, to be drunk now.

Note tasting of vintage 2006

from 20/04/2007, Réf.A

Pale yellow with a touch of green.

Immediate aromas with a fine spectrum of ripe fruit and a light floral touch, showing outstanding finesse overall.

Lovely first impact in the mouth with lush fullness, aromas of ripe fruit, the whole alive with a mineral underlay.

Fruity freshness gives a sensual finish.

Recommendation: Outstanding Petit Chablis.

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