



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 2007



"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 2007

from 10/09/2008, Réf.A

Brilliant pale yellow colour with green glints.

In the bouquet we find aromas of white-fleshed fruits highlighted by mineral notes - giving a fine and harmonious ensemble.

"Balance" is the word to describe the first impression in the mouth. Citrus aromas then come into play bringing aromatic complexity. The finish is fresh.

A well balanced wine: fruity aromas and mineral freshness.

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