

THE WINE:

Name of the wine: Petit Chablis

Appellation: AOC Petit Chablis

Area of production : Burgundy, France

Colour: White

Varietals: 100% Chardonnay

VINEYARDS:

Provenance: Fontaine Jean Fourtier on the commune of Lignorelles

Vineyard area: 3 Ha

Planting Density: 7300 vines/Ha

Yields : 45 Hl/Ha

Average age of vines : 6 - 7 years old

Soils: Sandy-clay and Limestone

FERMENTATIONS:

Length of fermentation: 120 days

Yeasts: Natural

Fermentation temperature: around 20°C

Malolactic fermentation: 100%

Bacteria: Natural

MATURATION:

Maturation Vessel: stainless steel tanks (90 hl / 9000 l)

Lees contact: Yes

Maturation period: 6 months

FINNING / FILTRATION:

Finning agents: Bentonite

Filtration: Kieselgur white clay

tartaric stabilisation: Yes

DESCRIPTION:

Like a monopolistic wine, this Petit Chablis comes from a great site of 3 hectares. Six months in stainless steel tanks allow the wine to maintain its citrus freshness unlike any other, that of Chardonnay at its purest.

“Vintage advent” 2013: “The Wine of Fruit” Its body appears to be sculpted in liquid gold streaked with grey. Its nose, with a hint of “oyster” evolves with unbridled pleasure into a saline savour like a splash of ocean on the palate. A bottle of good times to be enjoyed with friends who love sharing a delicious glass of wine.

Serving temperature: 10°C

Ageing potential : To be drunk within 1 to 3 years

TECHNICAL INFORMATION:

Percentage alcohol: 11,80 %vol.

Total acidity: 3,99g/l H₂SO₄

Residual sugar: 1,3g/l

