



### Production area

The Petit Chablis area of appellation covers 1,550 ha of which approximately 1,000 ha are currently under vine.

Our Petit-Chablis comes from the plateau above the Grands Crus hill. It thus benefits from ideal sunshine.

### Origins

Though traces of a village dating back to the Neolithic period have been found, the true origins of Chablis go back to Roman times. Its name is said to have come from the Latin term "caplum", meaning "ford". Vines flourished here in the 3rd century, after having been rehabilitated by the emperor Probus. The Serein river, which played an important role in regulating the climate, also allowed wines from Chablis to be transported to Auxerre and Paris. From the capital, they were shipped abroad, to Flanders and England in particular. However, the vineyards owe their real blossoming to the Cistercian movement as the Abbey of Pontigny was just nearby. Phylloxera ravaged the vineyards in the late 19th century, which explains the recent planting of the Chardonnay grape variety. Since 1970, the vineyards have been undergoing spectacular expansion as mixed farming is being abandoned in favour of viticulture. The vines are also resisting spring frosts more effectively.

### Varietal

100% Chardonnay

### Vinification and maturing

Musts and grapes were brought in the winery for a long pressing. Once the juice was settled, the fermentation started with the addition of selected yeasts in stainless steel tanks under controlled temperatures (18°C) to preserve as much fruit as possible. In order to get a wine more supple, we let the malolactic fermentation begin 10 days after the alcoholic fermentation; it ended in the end of November. The wine was then aged on partial lees for 4 to 5 months.

### Tasting notes

Colour: Pale gold with green tints.

Nose: Intense with bright notes of mandarin and white flowers.

Mouth: The finale yet is mineral as a reminder of the terroir where this wine comes from.

### Food and wine pairing

Serve as an aperitif, with oysters and fish tapas. Will also be a good companion to all fish, poultry and white meats, grilled or in creamy sauce.

### Serving suggestions

12°C