



SINCE 1923 AT CHABLIS IN BURGUNDY, THE METICULOUS CARE OF THE VINE-GROWERS WORKING TOGETHER UNDER THE BANNER OF LA CHABLISIENNE HAS GIVEN BIRTH TO WINES WHOSE MAGNIFICENCE IS AMPLIFIED BY THE PASSAGE OF TIME.

PETIT CHABLIS PAS SI PETIT Vintage 2013

"Crisp and Mouthwatering"

APPELLATION : Petit Chablis

GRAPE VARIETY : Chardonnay 100%

SOIL AND SUBSOIL : Portlandian limestone.

DENSITY : 5,500 to 6,500 plants/ha.

SITUATION AND EXPOSURE : Villages of Beines, Béro, 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

VINIFICATION : Cold settling before fermentation. Both yeast and malolactic fermentations in tanks.

MATURING : 6 months on fine lees, in tanks.

NOTE TASTING OF VINTAGE 2013 FROM 22/09/2014
- REF.A

Very pale green-coloured wine. Brilliant aspect.

Fresh bouquet; honeysuckle to start then evolving towards orange.

A flavour of lime dominates the tasting, giving this wine instant freshness.

This refreshing quality is quickly counterbalanced by a pleasant bitterness along with conspicuous saltiness, indicating the authentic Chablis origin.

The finish is prolonged by lingering notes of citrus peel.

A fresh, young wine to appreciate today - as an aperitif or with seafood.

After a few months cellaring this wine will become less feisty and will accompany any grilled fish.

