



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 2015

"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, 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

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

MATURING: 6 months on fine lees, in tanks.

NOTE TASTING OF VINTAGE 2015 FROM 24/05/2016
- REF.A

Pale-yellow color, the wine is crystal clear and brilliant.

First, the aromas present notes of lightly spiced fresh fruits.

When airing, the wine offers more complexity and a hints of flowers and ripped fruits.

Nice length.

Round palate with a fine texture, lightly mineral and an assumed fresh maturity.

Really nice volume, fresh and elegant.
Surprisingly long lasting Petit Chablis.

