



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 VIBRANT

Vintage 2016

"Crisp and Zesty"

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: On fine lees, in tanks.

NOTE TASTING OF VINTAGE 2016 FROM 23/01/2018
-REF.A

Limpid and brilliant wine with pale gold colour.

The bouquet opens with expressive aromas of well-ripened, white-fleshed orchard fruit.

On aeration its fresh character becomes more dazzling along with a light touch of mineral reduction. Good aromatic persistence.

Well-balanced in the mouth giving freshness, elegance and some attractive bitterness within a refined mineral framework. Lingers long on the palate.

Good demonstration of the Petit Chablis terroir.

