



## PETIT CHABLIS

VIBRANT

*Crisp and Zesty*

### VINTAGE 2019

APPELLATION: Petit Chablis

GRAPE VARIETY: Chardonnay 100%

SOIL AND SUBSOIL: Portlandian, clay-limestone.

PLANTING DENSITY: 5,500 to 6,500 vines/ha.

SITUATION AND EXPOSURE: All the communes of the appellation. Multiple situations and aspects.

AVERAGE AGE OF VINES: 15 years.

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

MATURING: On fine lees, in stainless steel tanks.

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### VINTAGE 2019 TASTING NOTE FROM 18/06/2020

-REF.A

Pale gold in colour with silvery highlights, a limpid and brilliant wine.

On opening we find perfectly ripe white fruits accompanied by a complex floral note.

On aeration the mineral freshness becomes more dazzling with a lightly spiced touch.

Long lasting and persistent.

Fresh, light, elegant and finely sculpted in the mouth with notes of pure fruit.

Long, refreshing, finely mineral and complex finish.

A finely structured Petit Chablis for your pleasure.