



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 2018

"Crisp and Mouthwatering"

APPELLATION: Petit Chablis

GRAPE VARIETY: Chardonnay 100%

SOIL AND SUBSOIL: Portlandian limestone.

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

SITUATION AND ASPECT : Variously facing slopes in the 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.

AVERAGE AGE OF VINES: 15 years

VINIFICATION: Cold settling before fermentation. Alcoholic and malolactic fermentation in stainless steel tanks.

MATURING: 6 months in tanks on the fine lees.

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VINTAGE 2018 TASTING NOTES FROM 10/04/2019  
- REF.A

Pale yellow gold colour, a limpid and brilliant wine.

On aeration, a white floral touch completes the aromatic palette.

On first opening, mature, white orchard fruits are in evidence.

Good persistence.

Full and structured in the mouth with a fine limestone presence.

Excellent volume and fine texture.  
Long mineral finish.

A Petit Chablis with great character.

