



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 DAME NATURE

Vintage 2017

APPELLATION : Petit Chablis

GRAPE VARIETY : Chardonnay 100%

SOIL AND SUBSOIL: Clay / Chalky

DENSITY: 6,500 vines/ha

AVERAGE AGE OF VINES: 20 years

CULTIVATION TYPE: Organic agriculture

VINIFICATION: Cold static clarification. Alcoholic and malolactic fermentation in vats.

MATURING: 6 months on the fine lees – only in the vat.

VINTAGE 2017 TASTING NOTE FROM 20/07/2018
- REF.A

Pale gold in colour with silver glints, a limpid and brilliant wine.

On first opening we find notes of fresh flowers.

On aeration the notes become more pronounced with a pleasing light mineral accent.

Good aromatic persistence.

Full and round in the mouth, rich in flavour with chalky-mineral touches and wonderful acidity.
Lingering mineral finish.

A “very young” Petit Chablis and a remarkable representation of its Portlandian heritage.

This wine has organic certification (ECOCERT) both the vineyard cultivation and the vinification respect organic winemaking standards.

