



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 2018

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 2018 TASTING NOTE FROM 10/04/2019
- REF.A

Pale yellow gold colour with green highlights, a limpid and brilliant wine.

On first opening a complex mixture of white orchard fruits with mineral and floral notes.

On aeration, all elements combine and become more dynamic.

Long persistence.

Fresh, with fine acidity in the mouth, developing slowly with an elegant fullness.

Long mineral finish.

A remarkable « organic » Petit Chablis from this area. This wine has organic certification (ECOCERT) both the vineyard cultivation and the vinification respect organic winemaking standards.

