



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 2018

"Crisp and Zesty"

APPELLATION : Petit Chablis

GRAPE VARIETY: Chardonnay 100%

SOIL AND SUBSOIL: Portlandian limestone.

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

SITUATION AND ASPECT : Villages of Beines, Béro, 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 stainless steel tanks.

MATURING: On fine lees, in stainless steel tanks.

VINTAGE 2018 TASTING NOTES FROM 20/07/2019
-REF.A

Very pale gold in colour, a limpid and brilliant wine.

Restrained on opening with white orchard fruits.

On aeration an elegant mineral touch completes the presentation.

Persistent.

Fresh, full and taut in the mouth with a nice palette of well-presented white fruits.

Wonderful, intense finish.

