

# Petit Chablis

CHABLIS  
gueguen  
CELINE FREDERIC

**Grape variety:** 100% Chardonnay

**Origin & Exposure:** Village of Pr hy, North-West exposure

**Terroir:** Portlandian, Clay-Limestone

**Age of the vines:** 30 years

**Planting density:** 6000 vines per hectare

**Size:** Guyot double

**Yields:** 55 hl/ha

**Cultivation:** Reasoned

**Alcohol:** 12%

**Reducing sugar:** 1.00 g/L

## Vinification:

- Mechanical harvesting
- Direct pressing, cold settling. Natural yeasts.
- Fermentation at controlled temperature (16-18 C) for the tank  
Total alcoholic and malolactic fermentation
- Ageing on fine lees from November to mid-April.
- Fining and filtration before bottling.
- Thermoregulation makes it possible to carry out fermentations at low temperatures in order to develop all aromas. The ageing is 100% stainless steel tank to preserve the freshness and fruitiness of the wine (about 10 months).
- Bottling by us at the Domaine.

## Tasting

A bright yellow color, a fine and very fruity nose reminiscent of white-fleshed fruits and citrus fruits. The palate is supple and surprises with its freshness. There is the fruit and a slight liveliness that prolongs the aromas. Drink within 1 to 3 years, in its youth and freshness.

Serve at 10 – 12 C

## Pairings

Aperitif, Oysters, Seafood salad, Escargot, or a fresh goat cheese

