



## PETIT CHABLIS

Light, dry white wines famous for their minerality and crisp vivacity.



Clear lemon colour. Fruity, fragrant nose. Pure, Lively and mineral accent on layers of white fruit. Aromas of fresh mint and lemon; Fresh finish.



Drink young ;  
Serve at 10 - 12°C



Enjoy it as an appetizer , seafood or shell fish, or cheeses

- Grape variety :** 100% Chardonnay  
**Origin & Exposure :** Préhy, North West Exposure  
**Soil :** Portlandian limestone  
**Age of Vines :** 25 years  
**Density of plantation :** 6 000 vines per Hectare  
**Pruning :** Guyot double  
**Yields :** 55 hl/ha  
**Culture :** Ecological, based on respect for the earth

### WINE MAKING

- Mechanical harvest
- Direct pressing, cold settling and yeast. Controlled fermentation temperature (16–18 ° C) for the tank
- Alcoholic fermentation and malolactic completed
- Maturing on fine lees from November to mid April.
- Collage and filtration before bottling.
- Thermoregulation allows fermentation at low temperature in order to develop the flavors. The wine is 100% stainless steel tanks to preserve freshness and fruitiness of the wine (about 10 months).

## DOMAINE CELINE & FREDERIC GUEGUEN

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