

Petit Chablis - 2020

The 2020 vintage will delight lovers of chablis wines with its beautiful balance and classicism.

In the month of March the vines get ahead and its buds come out, forcing the winemakers to go out at night to protect them from spring frosts. The advance is not lost during the seasons and on the eve of the harvest the grapes are in a perfect sanitary state. The harvest begins at the end of August and ends in mid-September.

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Appellation: Petit Chablis (Selected for this appellation and their plantations, these terroirs are located at the top of the hill or on the beginning of the plateau; in the middle of brown and hard limestones, or sometimes silty and sandy soils, generally between 230 and 280 metres above sea level, with varied exposure.)

Grape Variety: 100% Chardonnay

Soil Type: Clay & Limestone

Alcohol Content: 12,5°

Density of Plantations: 5600 / Hectares

Average Yield: 50 HI/ Hectares



Wine Making: The vines are grown traditionally. The grapes are harvested, pressed and the juice is directly brought at low temperatures in stainless tanks so the alcoholic fermentation doesn't start immediately. Alcoholic fermentation for 3 weeks under temperature control (18°C) to preserve a maximum of fruit and glycerol. Full Malolactic and racking of the lees at the end of the MLF. Tartric stabilization is achieved just before bottling.

Tasting Notes: Pale gold color (very clear appearance) with silvery tints. Fruity nose with citrus notes (grapefruits and lemon). Balanced between a good acidity and a very pleasant mouthfeel, it offers a lot of finesse and persistence.

Food Pairing: Crustaceans, fish, chicken or cheese.