



Petit Chablis



APPELLATION D'ORIGINE CONTRÔLÉE

Appellation Village of the *Chablis* wine-growing region (Yonne).

Producing communes: this *appellation* may be grown in any of the communes within the delimited area of the *Chablis* wine-growing district.

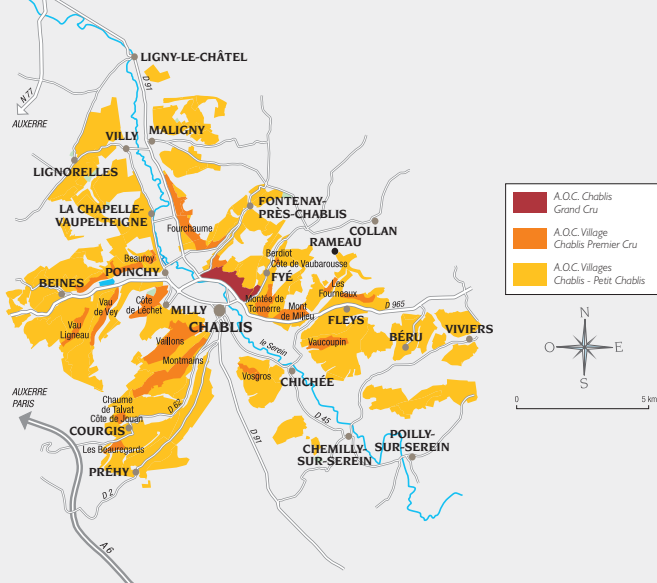
TASTING NOTES

White: this wine is a brilliant pale gold, the colour of rye-straw, sometimes flecked with green. Its aromas are of white flowers (may, acacia) mixed with citrusy notes (lemon, grapefruit) over a mineral base (gun-flint). Notes of peach and other white-fleshed fruits are sometimes encountered. The mouth is light and lively with well-balanced acidity. A spirited attack soon yields to a likeable roundness. A touch of saltiness (iodine) is characteristic. Freshness, body and persistence come together to form a harmonious whole. The wine is drunk young, ideally after two years.

SERVING SUGGESTIONS

White: despite being born far from the sea, Petit Chablis has a tang of ozone about it which calls for oysters, raw fish, and prawns (raw, grilled, or in sauce). It also makes a willing partner for small river fish (fried), grilled sardines, and numerous other fish species. But above all it is its frisky and energetic character which constitutes its charm. It is masterly with fried eggs and omelettes, as it tames their heaviness in the mouth. In the same way, it lends definition to tripe sausages (*andouillettes*) and snails (*escargots*). Goat cheese is perfectly at ease with its roguish appeal, as are pressed or hard cheeses such as Gouda or Gruyère. Its freshness and simplicity make it an ideal wine for summer salads or as a pre-dinner drink - try serving it with savory puff pastries (*gougères*).

Serving temperatures: 8°C as a pre-dinner drink,
9 to 10°C with food.



LOCATION

The vineyards of the Petit Chablis *appellation* lie on either side of the river Serein. This AOC was instituted in 1944. It is one of the jewels in the crown of the *Chablis* region which forms the “golden gate” to Bourgogne. A *Chardonnay* wine through and through, Petit Chablis has, in fact, nothing “little” about it.

SOILS

These carefully selected *terroirs* occupy the higher portions of the winegrowing slopes or the edge of the plateau. The soils are brown and derived from hard limestones, with patches of sandy silts. Altitudes: mostly between 230 and 280 metres, with various exposures.

COLOUR(S) AND GRAPE VARIETY(IES)

Whites only - *Chardonnay* (locally known as “Beaunois”).

PRODUCTION

Area under production*:

1 hectare (ha) = 10,000 m² = 24 *ouvrées*.
1,108 ha.

Average annual yield**:

1 hectolitre (hl) = 100 litres = 133 bottles.
49,218 hl.

*In 2018 **5 years average, 2014-2018