

## **Petit Chablis**

The *Petit Chablis* was introduced on land bordering the River Serein in 1944. “Little Chablis”, though, has nothing “little” about it. Specifically chosen to grow grapes for this appellation, the *Petit Chablis* vines are to be found high up on slopes at the edge of the plateau areas. The soil is dark, hard and chalky, occasionally sandy silt, and the exposure is variable.

Area: 9.64 ha

Permitted Yield: 60 hl/ha

Average production: 57,000 litres

Average age of vines: 15 yrs

Winemaking: Traditional method, in temperature-controlled stainless steel vats, for 6 to 8 months.

## **Characteristics of our Petit Chablis**

A delicate nose with white flower aromas (hawthorn) and citrus notes (lemon, grapefruit) on a mineral background (flinty).

A lively, light wine with a good bouquet developing to a pleasant fullness.

Keeps for: 2 - 3 years

Serve at: 10 - 12 °C

## **To Drink With ...**

Although this wine is made far from the sea, it possesses pleasing sea-air aromas which blend perfectly with oysters, tartare of fresh fish or shrimps. It can also be drunk with *andouillette* (chitterling sausage) and snails. Cheese such as goat's cheese, gouda and gruyere combine well with the playful character of *Petit Chablis*. Its simple, fresh taste can accompany summer salads and aperitifs.