



LOCATION  
Bourgogne

VARIETAL  
Chardonnay

### TERROIR

Hard brown limestone soil or containing Portlandian silt and sand



### PRESENTATION

In Burgundy's Yonne department, the vines for the Petit-Chablis appellation are located for the most part to the north and northeast of the village of Chablis. They are often planted on plateaus or gentle slopes.

### WINEMAKING/AGEING

Alcoholic fermentation in thermoregulated stainless steel vats. Aging on fine lees in stainless steel vats for 7 to 8 months.

### TASTING

Fresh nose with scents of white flowers and citrus fruit accompanied by slight mineral undertones. The palate is round and delectable, featuring pleasing vivacity.

### SERVING

Serve between 9 and 11°C (48-52°F). To be enjoyed within 2 years to fully appreciate its fruitiness.

### FOOD PAIRINGS

As an aperitif  
Seafood platters

