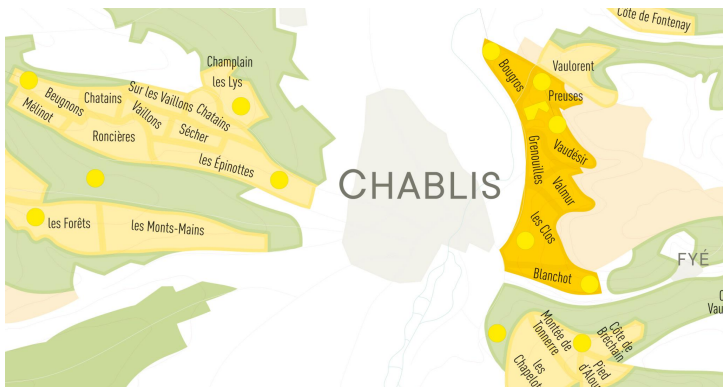


PETIT-CHABLIS MAISON ALBERT BICHOT



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

