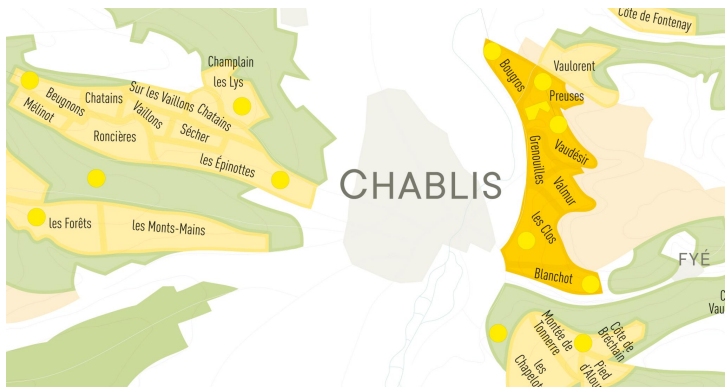


# PETIT-CHABLIS 2022 RÉSERVE DE L'ORANGERIE MAISON ALBERT BICHOT



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: oysters, prawns, crab

