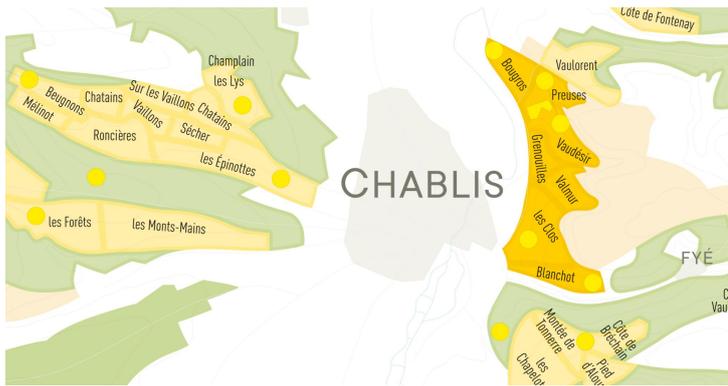


PETIT-CHABLIS 2022 RÉSERVE DE L'ORANGERIE MAISON ALBERT BICHOT

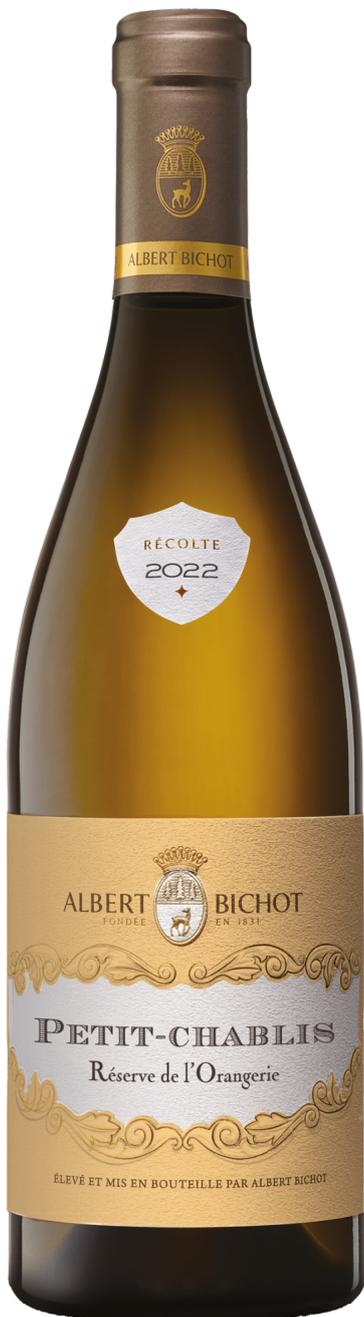


LOCATION
Bourgogne

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

