LOUIS JADOT

# Petit Chablis

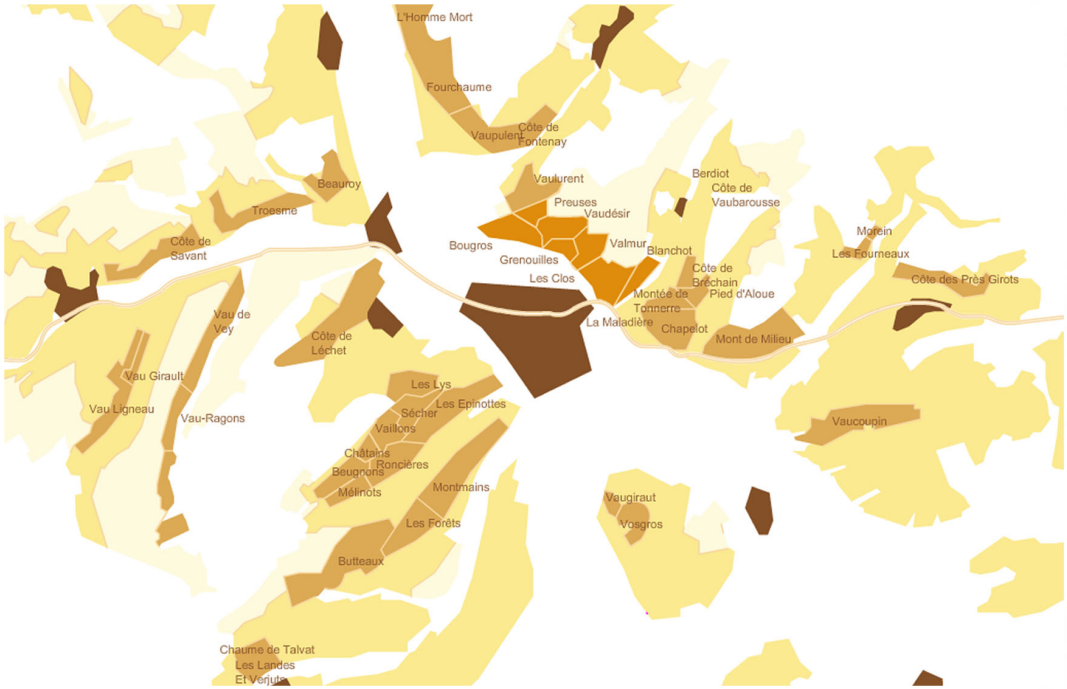



Chablisien

Appellation Village

White

100% Chardonnay




## Vineyards situation

Chablis is in the northern part of Burgundy, half way between Dijon and Paris. The Petit Chablis area is produced in villages such as Chablis, Maligny, Beine ...

## Characteristics

The continental climate (very cold in winter and hot in the summer with frosts in spring) and the marly limestone soils build the unique character of Chablis wines.
Almost the entire Chablis region is planted with 100% Chardonnay grapes.
The Petit Chablis category represents the first step in the Chablis range ; the area of production is 1 006 ha.

## Wine making

This wine is fermented in stainless steel vats and matures then during 10 to 12 months on its lies before bottling.

## Winemaker's comments / Gastronomy

The Louis Jadot Petit Chablis shows a nice straw yellow colour. It may have a slight green colour in some vintages.
It is always a straightforward wine with a very accessible minerality and never too mellow.

Petit Chablis may be served chilled, and matches very well oysters, shellfish, fish tartare as well as charcuterie, fresh cuisine, salads, goat cheese ...

## Preservation

This wine will be at its best drunk young and fresh - up to 5 years - if kept in good conditions.