



PETIT CHABLIS

THE APPELLATION

Petit Chablis

The terroirs of "Petit Chablis" are located on both sides of the Serein valley. Established in 1944, the AOC Petit Chablis forms a crown around the Chablis appellation.

THE VINEYARD

Located on the top of the hill or on the beginning of the plateau, the terroirs of Petit Chablis benefit from silty and sandy soils, up to brown and hard limestone.

WINEMAKING STYLE

The juice benefits from a static settling until an optimal turbidity is obtained. The alcoholic fermentation is rapid and the malolactic fermentation complete. It was aged in thermo-regulated vats at the Chai L&C POITOUT in the heart of Chablis.

Like all the Chardonnays of the Domaine, it is aged without barrel in order to bring out the values of its terroir.

TASTING NOTES

With its light straw color, this Petit Chablis presents a complex nose of citrus fruits, ginger and flint, oscillating between purity and gastronomy. Its lively mouth is the expression of a great minerality, characteristic of Chardonnay.

THE OPINION OF LOUIS AND CATHERINE

It is a perfect Petit Chablis for a tasting with friends, as an aperitif or with some oysters. We find the liveliness and freshness of Chablis, combined with the warmth and friendliness of L&C POITOUT. For great moments of sharing.



EXCESSIVE DRINKING MAY DAMAGE YOUR HEALTH.
DRINK WITH MODERATION.