



PETIT CHABLIS – TECHNICAL SHEET

Appellation : Petit Chablis

Grape variety : 100 % Chardonnay

Soil : clayey-limestone

Subsoil : Portlandian

Exposition : South-East and South-West

Area : 4 hectares

Age of the vineyard : 3 up to 23 years old

Harvest : mechanical harvesting, 15 to 25 September

Vinification : alcoholic and malolactic fermentations ;
vinification and ageing in thermoregulated stainless steel vats

Vines : conducted with a supervised control since 1992

Bottling : in July

Ageing potential : 1 to 2 years, drinkable at the moment

Tasting : brillant yellow-greenish colour, with white flowers and
citrus aromas,
Well-balanced in mouth, with a nice acidity and minerality,
good ending
A straightforward wine

Food-wine pairings : ideal partner for aperitif, cooked pork
meat, seafood, oysters



Domaine Chevallier

SCEA Chevallier 6 Rue de l'Ecole 89290 MONTALLERY

☎ : + 33 3 86 40 27 04 Fax : 03 86 40 27 05

@ : domaine.chevallier.chablis@wanadoo.fr