



## Petit Chablis

2018



### TASTING

Tasting Temperature: 10°C – 12 °C  
Food suggestion: This wine is perfect as an aperitif but also for all your summer meals.  
Characteristics: Both fresh and fruity, it is characterized by citrus fruit notes on the nose and a full-bodied palate.  
Potential Aging: 3 years  
Maturity: 1 year  
Winemaker's Mark: 95

### VINEYARD

Spot's name: Chemin des Chaumes  
Surface: 2.03 Ha  
Plantation: 5,600 vines/Ha  
Yield: 60 Hl/Ha  
Average Age of the Vines: 10 years.  
Soil: Limestone on Kimmeridgian  
Climate: After a mild winter, vegetation starts early and escapes frost. Spring is ideal and favours the good development of the vine.

From April to September, the vineyard experiences exceptional weather conditions with precipitation below normal seasonal levels, while sunshine and temperatures are above average. The hot and dry summer sets in permanently.

Thanks to the reserves replenished during the winter, the vines are able to withstand the drought and express themselves fully after two complicated years. The perfect state of health of the grapes allows us to harvest serenely at the rhythm of the evolution of maturity. The wines are complex and expressive, generous, with a preserved freshness.

Harvest Date: 05/09/2018  
Quality of the Vintage: \*\*\*\*\*

### ALCOHOLIC FERMENTATION

Temperature control: Thermoregulation  
Fermentation period: 05 months  
Yeast: Natural

### MALOLACTIC FERMENTATION

Malolactic Fermentation: 100%  
Bacteria: Natural

### MATURING

Volume: Stainless steel vat  
Maturing on the Lees: Yes

### BOTTLED

Bottled Date: 01/04/2019  
Process Period: 08 months

### TECHNICAL DATA

Alcohol level: 12.73%  
Acid level: 4.13 g/l  
Total production: 27410 liters

### WINE IDENTIFICATION

Wine Name: Petit Chablis  
Range: Tradition  
Vintage: 2018  
Wine Appellation: Petit Chablis  
Production Area: Burgundy, France  
Wine Colour: White  
Grape variety: 100% Chardonnay  
Winemaker's Name: Guillaume Vrignaud