



Petit Chablis

2019



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: The first quarter of the year turns out to be milder than normal and without rain; in spring, alternation of very cold and hot periods which slow down ripening. Rains in August finally allow it to really start. Maturation then evolves at a sustained rate and the sugars continue to progress to reach a very good level. The necessary and sufficient presence of tartaric acid in the musts made it possible to maintain good balances. 2019 ranks (again) among hot and dry vintages with strong maturity. Even if the quantity of harvest is low, in particular due to climatic phenomena and physiological accidents, the fact remains that this vintage will be remembered.

Harvest Date: 04/09/2019
Quality 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: 27/07/2020
Process Period: 08 months

TECHNICAL DATA

Alcohol level: 13.15%
Acid level: 3.87 g/l
Total production: 123 hl

WINE IDENTIFICATION

Wine Name: Petit Chablis
Range: Tradition
Vintage: 2019
Wine Appellation: Petit Chablis
Production Area: Burgundy, France
Wine Colour: White
Grape variety: 100% Chardonnay
Winemaker's Name: Guillaume Vrignaud

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