

La Chablisienne – Petit Chablis Pas si Petit | Petit Chablis France (CHABLIS) – 2022

Domain

La Chablisienne

La Chablisienne was born in 1923 when a group of 180 small farmers joined forces to form a cooperative. Chablis, located between Paris and Beaune is a treasury of wines. The vineyards are located on both banks of the river Serein spread over 20 villages (6800 hectares). Of the 4,700 hectares in production, la Chablisienne alone represents 25%. Vaulorentis is part of the Fourchaume vineyard and is only separated by a road from the Grand Cru mountain. You can call the wine a small grand cru at a low price.

Vinification

VINIFICATION: Cold settling before fermentation. Alcoholic and malolactic fermentation in stainless steel tanks. MATURING: On fine lees in stainless steel tanks.

Taste

Pale gold color, limpid and brilliant wine. The nose opens with citrus notes complemented by a refreshing vegetable hint. It then develops on a mineral touch. On the palate, the wine is tonic, salivating, with a good length.

Food pairing

Fish - light fishdishes | Fish - seafood | Sushi | Aperitif

General information

Type: White wine

Grape varieties: Chardonnay (100%)

Viticulture: Traditional

Storage (years): + 2-3

Serving temperature: 8-10 °C

Taste profile: Mineral acidic

