

BURGUNDY

PETIT CHABLIS

DOMAINE CHEVALLIER

Appellation	Petit Chablis A.O.C.
Type of wine	White wine
Grape varieties	100% Chardonnay
Soil	Argilo-calcareous. 2,5 Ha
Age of the vines	20 years-old
Yearly prod.	
Harvest	
Vinification	In stainless steel tank with a control of the temperature. Alcoholic and malolactic fermentation. Maturation lasts 9 months, until bottling.
Drink tips	Aperitif, crustaceans, fishes. Ageing potential : 2 to 3 years
Tasting	Young and limpid with generous aromas of yellow fruit, a very good freshness on the palate, young green fruit and an extended length, should evolve well within the coming year, for short to mid term drinking
Awards	<u>Vintage 2007</u> - Gold Medal : Burgundia



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