



PETIT CHABLIS – TECHNICAL SHEET

Appellation : Petit Chablis

Grape variety : 100 % Chardonnay

Soil : clayey-limestone

Subsoil : Portlandian

Exposition : South-East and South-West

Area : 6,60 hectares

Age of the vineyard : 4 up to 24 years old

Harvest : mechanical harvesting,
From the 5th to the 13th of September 2022

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

Vines : worked with the High Environmental Value (HEV)
Certification - Level 3

Bottling : in June 2023

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

Tasting : brilliant 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



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