



DOMAINE ALAIN MATHIAS

Petit Chablis White, 2021

VINES

Wine origin: Domaine

LOCATION

Villy, Lignorelles

TERROIR

Dating from the upper Jurassic, clay soil.

IN THE VINEYARD

Organic certified

Mechanical harvest

Varietals: Chardonnay~100% - Surface area of the vineyard: 1.3~ha

VINIFICATION & MATURING

Yield: 5 hL/ha - Production volume: 900 bottles

VINIFICATION

Gentle pressure using a pneumatic press. Transfer of the must in vats by gravity. Static 24-hour must settling in tanks. Racking and selection of the finest lees from the must. Yest addition, two weeks of alcoholic fermentation. The malolactic fermentation naturally starts in the same tanks.

AGEING

The ageing continues for 18 months which gives a great stability to the wine, so we do not make any stabilisation neither filtering before bottling at the estate.

Alcohol content: 11.5 ABV - Residual Sugar: 0 g/l

SERVING & TASTING

TASTING NOTES

Pale gold, clear and bright, green glints.

White and yellow fruits aromas: peach, pear...

Fruity, fresh and bright mouth.

 $\textbf{Ageing potential}: 2 \ to \ 3 \ years$

SERVING

11°C/53.6°F - 12°C/57.2°F

FOOD AND WINE PAIRINGS

Ideal wine for after work with friends, Japanese or Chinese food, fish and chips...

CLASSIC FOOD AND WINE PAIRINGS

Apéritif, Fruits de mer, Poissons

SPECIFICATIONS

Contains sulphites - Does not contain egg or egg products - Does not contain milk or milk-based products

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