



Petit Chablis, Petit Chablis, Blanc, 2022, Domaine Alain Mathias

AOC Petit Chablis, Bourgogne, France

LOCATION

Villy, Lignorelles

TERROIR

Dating from the upper Jurassic, clay soil.

IN THE VINEYARD

Organic certified
Mechanical harvest

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.

VARIETALS

Chardonnay 100%

TECHNICAL DATA

Production volume: 10000 bottles
Surface area of the vineyard: 1.3 ha
Yield: 60 hL/ha
Age of vines: 25 years old

SERVING

11°C/53.6°F - 12°C/57.2°F

AGEING POTENTIAL

2 to 3 years

TASTING

Pale gold, clear and bright, green glints.
White and yellow fruits aromas: peach, pear...
Fruity, fresh and bright mouth.

FOOD PAIRINGS

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

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, Sea food, Fish

