



Petit Chablis

2021



TASTING

Tasting Temperature: 10°C – 12 °C
Food suggestion: This wine is perfect as an aperitif but also for all your summer meals.
Characteristics: Both fresh and fruity, it is characterized by citrus fruit notes on the nose and a full-bodied palate.
Potential Aging: 3 years
Maturity: 1 year
Winemaker's Mark: 95

VINEYARD

Spot's name: Chemin des Chaumes
Surface: 2.03 Ha
Plantation: 5,600 vines/Ha
Yield: 60 Hl/Ha
Average Age of the Vines: 10 years.
Soil: Limestone on Kimmeridgian
Climate: A mild winter, followed by summer temperatures at the end of March, left fragile buds uncovered. In April, a mass of polar air causes black frosts. In June, thanks to a rise in the thermometer, the vines made up for the accumulated delay. In July, favored by the rainfall, the vine grows, but bears little fruit. Mid-August, the rains stop, the maturity of the grapes changes little during September. The harvest starts around September 20. The tension of the wines, a marker of typicality in Chablis, is very present, preserved by rather cool weather conditions. This vintage is therefore historically low in volume, but classic in its profile.

ALCOHOLIC FERMENTATION

Temperature control: Thermoregulation
Fermentation period: 05 months
Yeast: Natural

MALOLACTIC FERMENTATION

Malolactic Fermentation: 100%
Bacteria: Natural

MATURING

Volume: Stainless steel vat
Maturing on the Lees: Yes

BOTTLED

Bottled Date: 26/05/2022
Process Period: 08 months

TECHNICAL DATA

Alcohol level: 12.02%
Acid level: 4.17 g/l
Total production: 8200 liters

WINE IDENTIFICATION

Wine Name: Petit Chablis
Range: Tradition
Vintage: 2021
Wine Appellation: Petit Chablis
Production Area: Burgundy, France
Wine Colour: White
Grape variety: 100% Chardonnay
Winemaker's Name: Guillaume Vrignaud

FR-BIO-01
AGRICULTURE FRANCE



Harvest Date: 01/09/2021
Quality Vintage : ****