

PETIT CHABLIS 2020

GOLD MEDAL GILBERT & GAILLARD

GÉOLOGIE : KIMMÉRIDIEN

AGE DE LA VIGNE : 30 ANS

GARDE : 3 ANS

TEMPÉRATURE DE DÉGUSTATION : ENTRE 10 ET 12 °



VINIFICATION

THIS PETIT CHABLIS, MADE WITH 100% CHARDONNAY, UNDERGOES TRADITIONAL VINIFICATION ON FINE LEES IN TEMPERATURE-CONTROLLED STAINLESS STEEL VATS.



TASTING

THIS PETIT CHABLIS IS LIGHT YELLOW IN COLOUR WITH GREEN HIGHLIGHTS, LIMPID AND BRILLIANT. THE NOSE IS PLEASANT, REVEALING CITRUS NOTES AND FLORAL SCENTS. ON THE PALATE, THE ATTACK IS RICH AND AROMATIC; THE WINE IS WELL BALANCED, WITH GOOD TENSION AND PERSISTENCE, REVEALING A MINERAL NOTE AS IT EVOLVES.

A VERY PLEASANT PETIT CHABLIS.



FOOD – WINE PAIRING

APERITIF
OYSTERS
SHELL FISH AND CRUSTASCEANS

GOURMET IDEA

SMOKED SALMON SOUFFLE
SHRIMP TARTAR WITH LEMON

