

PETIT CHABLIS 2020

GOLD MEDAL – GILBERT & GAILLARD



GEOLOGY: KIMMERIDGIAN
AGE OF VINES: 30 YEARS
KEEP: 3 YEARS
TASTING TEMPERATURE: BETWEEN 10 AND 12 °C



VINIFICATION

THIS PETIT CHABLIS LA PERLE, MADE WITH 100% CHARDONNAY FROM VINES OVER 60 YEARS OLD, REMAINS IN THE VAT LONGER THAN OUR TRADITIONAL PETIT CHABLIS, WITH A SUCCESSIVE PUMPING OVER THE LEES. THE RESULT IS A MORE POWERFUL PETIT CHABLIS WITH A LONGER FINISH.



TASTING

THIS PETIT CHABLIS LA PERLE REVEALS A BRIGHT LIGHT YELLOW COLOUR WITH GREEN HIGHLIGHTS. THE FIRST NOSE IS DISCREET, THEN ON THE SECOND NOSE MINERAL AND FRUITY NOTES ENRICH THE AROMATIC PALETTE. RIGHT FROM THE ATTACK WE NOTICE THE PRECISION, PURITY AND DELICACY OF THE WINE IN TANDEM WITH THE MAGNITUDE OF TENSION THAT COMES INTO PLAY AND IS APPRECIATED.

BEAUTIFUL TERROIR WINE.

FOOD – WINE PAIRING

APERITIF
SALADS
CHARCUTERIE BOARD
ASIAN CUISINE

GOURMET IDEA

SHRIMP TEMPURA

