

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 CRUSTACEANS

## GOURMET IDEA

SMOKED SALMON SOUFFLE  
SHRIMP TARTAR WITH LEMON

