

# DOMAINE DE CHAUDE ÉCUELLE



## Petit Chablis

### The Vineyard

**Annual Production:** 60 000 bottles

**Grape Variety:** Chardonnay

**Soil type:** clay-limestone marls.

**Average age of the vines:** 30 years

**Surface:** 8 ha

**Location:** Petit Chablis is located on the peripheral area of the appellation Chablis, characterized by the terrain of Portlandiens which has a high percentage of limestone with a small layer of arable earth. Petit Chablis is located on higher ground, on stony terrain, on the rather light zones and on eroded plateaus.

### Winemaking

Fermentation in temperature controlled vats with complete malolactic fermentation. Ageing of 18 months in stainless steel, on fine lees.

### Tasting notes

Bright and light wine, its youthful characters make it possible to appreciate it very quickly.

A fresh and fruity wine expressing the finesse of Chardonnay

### Food pairing

As an aperitif, or with seafood

### Serving temperature

To be enjoyed around 10-12°C/50-54°F

### Ageing potential

Drink within 5 years

