

## PETIT CHABLIS PAS SI PETIT 2016

### LA CHABLISIENNE

The story began back in 1923 under the leadership of Abbé Balitrand, several winemakers decided to join forces to better withstand the economic difficulties of the time. Together, in the heart of the Chablis vineyard in Burgundy, they created a cooperative winery to market their wines until the mid-1950s, the members of the cooperative delivered their production to La Chablisienne, which was then responsible for creating the assemblages and for sales, mainly to wholesalers. However, la Chablisienne wanted to go much further and create a style of its own. So, it was decided that the harvest would be delivered in the form of must, a particularity that has become the trademark of the house and gives it total control over the winemaking processes.

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#### TERROIR

Limestone soils from Portlandian

#### WINEMAKING

Cold static settling before the beginning of the fermentation.

Alcoholic fermentation and malolactic in vats

#### GRAPE VARIETY

100% Chardonnay

#### ALCOHOL

12,5%

#### SERVICE TEMPERATURE

8-10°C

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#### TASTING NOTES

Round with a texture finely mineral and chalky. Freshness and ripeness. Volume and elegance. Great and long-lasting.

#### FOOD PAIRING

Ideal as an aperitif or to be enjoyed with seafood, grilled fishes.

