
CHRISTOPHE ET FILS

GRAND VIN DE BOURGOGNE



PETIT CHABLIS

Description :

Vines: 15 to 18 years

Grape variety: Chardonnay

Soils / Subsoils: Portlandian (limestone, chalk, ammonite fossils), located on the plateaux

Culture: reasoned control, each plot is monitored according to its needs of the year. The soils are worked mechanically. A short size in double guyot folded on the same side and a disbudding to control the yield and thus to optimize the effect of the terroir.

Vinification & Breeding :

Vinification : Traditional fermentation in thermo-regulated stainless steel tanks, then 100% malolactic fermentation

Breeding: Stainless steel tank 9 months, with suspension of fine lees.

Tasting :

Description: Chalk limestone minerality, citrus notes (lemon, grapefruit)

Aging potential: 1 to 3 years

Service temperature: 11-13°C

Food/Wine pairing: Aperitif, seafood platter, cold fish

DOMAINE CHRISTOPHE ET FILS

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