

# **La Chablisienne – Petit Chablis Pas si Petit | Petit Chablis France (CHABLIS) – 2022**

## **Domain**

### **La Chablisienne**

La Chablisienne was born in 1923 when a group of 180 small farmers joined forces to form a cooperative. Chablis, located between Paris and Beaune is a treasury of wines. The vineyards are located on both banks of the river Serein spread over 20 villages (6800 hectares). Of the 4,700 hectares in production, la Chablisienne alone represents 25%. Vaulorent is part of the Fourchaume vineyard and is only separated by a road from the Grand Cru mountain. You can call the wine a small grand cru at a low price.

## **Vinification**

VINIFICATION: Cold settling before fermentation. Alcoholic and malolactic fermentation in stainless steel tanks. MATURING: On fine lees in stainless steel tanks.

## **Taste**

Pale gold color, limpid and brilliant wine. The nose opens with citrus notes complemented by a refreshing vegetable hint. It then develops on a mineral touch. On the palate, the wine is tonic, salivating, with a good length.

## **Food pairing**

Fish - light fishdishes | Fish - seafood | Sushi | Aperitif

## **General information**

Type: White wine

Grape varieties: Chardonnay (100%)

Viticulture: Traditional

Storage (years): + 2-3

Serving temperature: 8-10 °C

Taste profile: Mineral acidic

