



Petit Chablis 2018

Appellation : PETIT CHABLIS

Vintage : 2018

Characteristics

Grape variety : Chardonnay

Terroir : Portlandien (Limestone)

Aspect: Sited on Plateaus - mainly near the village of Beine

Tasting notes :

Visual : Gold with green highlights.

Nose : Expressive nose with grape fruit aromas.

Palate : Lovely mouthfeel - the tension between the ripe fruit flavours and the mineral notes make this Petit Chablis a true wine-lover's wine.

Practical guidelines

Wine/ food matches : May be served as an aperitif or with a starter. It will make for a perfect accompaniment to sea-food dishes (grilled fish, shellfish and crustaceans).

Present and future enjoyment : This wine may be drunk young thanks to its fruity character. It may also be kept for 3 to 4 years.

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