

Cellier du Chateau de la Chaume Petit Chablis

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France - Burgundy - Petit Chablis

Color: Pale yellow

Bouquet: White flowers, honeysuckle, linden tree and dried fruits.

Palate: Very pleasant, balanced with tension and nice minerality

Specifications

Appellation	Petit Chablis
Wine Type	White
Varietals	100% Chardonnay
Age of Vines	Between 25 and 45 years old
Agricultural Practices	Sustainable
Soil type	Kimmeridgian and clay
Vinification	Grapes are gently pressed to preserve aromas. > Fermentation in temperature controlled stainless steel tanks. Ageing on the lees for 6 months in the tanks. 100% ML fermentation. pH: 3.30 RS: 2 g/L
Production	5,000 (9-liter cases)
Pairings	Oysters, shellfish, white fish, sushi, fresh goat cheese like Crottin de Chavignol, light poultry dishes and fresh salads with citrus notes.



Codes, Weights and Measures

UPC	7 84585 03151 1
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03151 8
Case Weight	33
Cases/Pallet	55
Layers/Pallet	11
ABV	12.50%
SRP	\$ 41.99 USD 750mL Bottle

Reviews and News	
2023 Cellier du Chateau de la Chaume Petit Chablis - 89 PTS - WE	
2023 Cellier du Chateau de la Chaume Petit Chablis - 89 PTS - JD	