

Thomas Labille

PETIT CHABLIS

Area: 10 ha 30

Production : about 80 000 bt/ year

Grape : 100 % Chardonnay

Soil : clay-limestone plateau (portlandien)

Vinification : Controlled alcoholic fermentation, Aging on the lees in temperature-controlled tanks for 6-10 months, fining and filtration.

Tasting notes : light yellow color, fruity nose with

lemony notes. On the palate, the attack is lively and fresh with intense tart aromas.

Culinary accompaniment: to drink as an aperitif or with seafood.

Conservation advice : wine to drink in its youth, 1 or 2 years maximum.

Service : between 10-12° C

