

MAISON A.GOICHOT

PETIT CHABLIS

Grape variety: 100 % Chardonnay
Servicing temperature: 10-12°
Ageing: 3-5 ans

Plot

On both sides of the Serein valley, the PETIT CHABLIS Controlled Appellation of Origin was established in 1944. It forms one of the crowns of the Chablisien, this vineyard which offers its golden door to Burgundy, in the Yonne department.

Vinification / Aging

The grapes are pressed directly after harvest, then the alcoholic and malolactic fermentations take place 100% in stainless steel vats. Aging lasts around 12 months before bottling.

Tasting

Under its light gold color, this white wine from the Petit Chablis appellation cultivates aromas of white flowers (hawthorn, acacia) mixed with citrus notes (lemon, grapefruit) on a mineral background (flint, flint). The palate is lively and light, balanced in acidity. This enthusiastic attack continues with a pleasant roundness. Its iodized breath belongs to the characters of the country. Its richness matches its freshness to give the palate a lingering and perfectly composed sensation.

Food and wine pairing

The Petit Chablis appellation displays lovely iodine aromas that appeal to oysters, fish tartars and other raw shrimp, grilled or in sauce. It is also readily served with small river fry, grilled sardines and many fish.

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