EXPRESSION & ORIGINE

Petit Chablis

2024

A pleasant, fruity, lively and light wine, ready to drink young.

Tasting

From the first nose it is a greedy character, rich, which explodes and surprises. In the mouth a rich attack and a fruit superbly balanced by a nice tension that pushes to check the label and confirm that it is «only» a Petit Chablis. Uncommon length and structure of freshness that sustains the tasting for a long time long seconds. Wine of pleasure par excellence.

Our culinary advice

It goes very well with snails and seafood.

Vinification

Reception on sorting table. Traditional vinification (alcoholic fermentation, pressing, malolactic fermentation and aging in vats).



Grape variety

Chardonnay

Density

6,000 vines/ha

Type of soil

Clay-limestone

Age of vines

30 years old

Geographical situation

On slopes
Permanent sunshine

Tasting temperature

12°C

On-call time

1 to 3 years

Alcohol Degrees

12,5% vol.

Famille Savary
Artisan Vigneron

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