

Petit Chablis - 2022

After a complicated year in 2021, winegrowers are smiling again with the 2022 vintage.

Spring frosts were noticed at the end of March, but the vineyard was still at the stage of bud swelling, just affecting the vines very slightly. The exceptionally warm spring of 2022 gave a boost to the vegetation. A dry spell followed throughout the month of July. The health of the vines was excellent : no rain, no diseases !

The conditions were excellent to make a great wine. Wines are expressing notes of ripe fruit, pear and peach, while keeping their freshness. They are generous and have a good balance. Quality is definitely there as well.

Appellation: Petit Chablis (Selected for this appellation and their plantations, these terroirs are located at the top of the hill or on the beginning of the plateau; in the middle of brown and hard limestones, or sometimes silty and sandy soils, generally between 230 and 280 metres above sea level, with varied exposure.)

Grape Variety: 100% Chardonnay

Soil Type: Clay & Limestone

Alcohol Content: 12,5°

Density of Plantations: 5600 / Hectares

Average Yield: 50 Hl/ Hectares



Wine Making: The vines are grown traditionally. The grapes are harvested, pressed and the juice is directly brought at low temperatures in stainless tanks so the alcoholic fermentation doesn't start immediately. Alcoholic fermentation for 3 weeks under temperature control (18°C) to preserve a maximum of fruit and glycerol. Full Malolactic and racking of the lees at the end of the MLF. Tartric stabilization is achieved just before bottling.

Tasting Notes: Pale gold color (very clear appearance) with silvery tints. Fruity nose with citrus notes (grapefruits and lemon). Balanced between a good acidity and a very pleasant mouthfeel, it offers a lot of finesse and persistence. This dry vintage makes it a little rounder than usually.

Food Pairing: Crustaceans, fish, chicken or cheese.