

# Domaine Gendraud-Patrice

## Petit Chablis - 2024

The 2024 vintage in Chablis has emerged from one of the most challenging seasons in recent memory, with severe frost, hailstorms and heavy rains collectively slashing yields by an estimated 60%. Despite these setbacks, the region's winemakers remain optimistic, citing the vintage's distinctive quality, marked by vibrant lemon and grapefruit notes and characteristic minerality.

**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:** 15 Hl/ Hectares in 2024



**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 vintage shows great minerality and citrus aromas.

**Food Pairing:** Crustaceans, fish, chicken or cheese.