

Petit Chablis

Appellation d'Origine Protégée

Instituted in 1944

Area under production : 800 ha

Harvest : 60 hl/ha.

Situation : on the higher portions of the winegrowing slopes or the edge of the plateau

Subsoil : Portlandian

Grape variety : Chardonnay

Wine making : traditional in stainless steel wine vat on fine lees, 6-12 months

12% vol.

Our production area : 14 ha

Climats : Côte de Fasse, Envers de Talvat, Beaumont,

Vignes de Fasse, Vallée Missigile, Chatillon, Cotât Topart,

Sur Savant, Sur Vau Ligneau, Le Haut du Vau Sendrier,

Sur Mont le Vau, Sur le Bois de Talvat, Le Haut du Vau Sendrier



Medals :

Gold Medal - Petit Chablis - Vintage 2022 : Note 86/100

« Pale yellow-gold with light green tints. Nose of white fruits, flowers, citrus touches and white pepper. Just like the nose, the palate is tense, delivering faint oaky notes and saline minerality to finish. Drink with seafood. »



Gold Medal - Petit Chablis - Vintage 2019 : Note 89/100

« Brilliant light gold. Focused stony minerality on the nose complemented by dried fruits and citrus. Mouth-coating palate with ripe, generous, lingering flavours. Balanced minerality, flowers and fruit. An all-round, bold Chablis.»

Gold Medal - Petit Chablis - Vintage 2018 : Note 87/100

« Light yellow with green tints. Promising nose unfurling fine mineral and floral presence with fruit undertones. Well-balanced, supple, fresh palate with a delicious ripe, fleshy mouthfeel that delivers long-lasting aromas. A good, enjoyable wine. »

Guide Hachette 2021 * : Petit Chablis - Vintage 2018

« Seductive yellow colour with green reflections, this Petit Chablis is built on the fruit. The nose is revealing aromas of peach and white flowers. The mouth opens on the freshness of the fruit...»



Guide Hachette 2019 ** : Petit Chablis - Vintage 2015

« Sure to please, well in the style of the vintage. An intense nose with greedy aromas of honey and yellow fruits. An aromatic richness that extends into a mouth ... »

Its freshness and simplicity make it an ideal wine as a pre-dinner drink.

Serving temperatures : 12-13°C

The wine is drunk young, ideally after two years

Try serving it with savory puff pastries (gougères), crustaceans, white meat...