

Petit Chablis

2007



TASTING

Tasting temperature: 10°C
Food suggestion: Perfect as an aperitif, accompanies every fish, poultry and grilled meats. Very good for picnics and barbecues.
Characteristics: Gold yellow. A perfume of mint and liquorice. Cool and very fruity with aromas of grapefruit.
Potential Aging: 7 years
Maturity: 3 years
Winemaker's mark: 92

VINEYARD

Spot's name: Chemin des Chaumes
Surface: 0,56 Ha
Plantation: 5,600 pieds/Ha
Yield: 59 Hl/Ha 5 glasses/vine
Average age of the vines: 5 Years old
Soil: Chalky clayey soil
Climate: A very mild winter and a sunny weather in April and May. Then the cool and wet summer reduces the advance of the vintage. And fortunately the beginning of September was very sunny. That's why we could harvest the grapes with unexpected health.
Harvest date: 12/09/2007
Quality of the vintage: *****

WINE IDENTIFICATION

Wine name: Petit Chablis
Range: Tradition
Vintage: 2007
Wine Appellation: Petit Chablis
Production Area: Burgundy, France
Wine Colour: White
Type of grapes: 100% Chardonnay
Winemaker's name: Guillaume Vrignaud

ALCOHOLIC FERMENTATION

Temperature control: 18°C
Fermentation Period: 10 days
Yeast: Selection VL1

MALOLACTIC FERMENTATION

Malolactic fermentation: 100%
Bacteria: Natural

MATURING

Volume: Stainless steel vat
Maturing on the lees: Yes

BOTTLED

Bottled date: March 15th, 2008
Process period: 6 Month

TECHNICAL DATA

Sugar level at harvest: 198 g/l
Alcohol level: 12,50 %
Acid level: 6,15 g/l AT
Reduced sugar: 0,90 g/l
PH level: 3.22
Calories per glass: 149,29 Kcal
Total Production : 250 Cases