

Mandeliere Petit Chablis



LOCATION:

France > Burgundy
> Chablis > Fleys

VARIETY:

Chardonnay

WINEMAKER:

Charly Nicolle



SCIENCE

ABV: 12.5%

EXPERIENCE

NAME: The appellation for Petit Chablis forms the first level of classification in the Chablis area. With soils dating from the Tithonian age, a little more recent than those of the other appellations in the region.

CHARACTER: Bright and lively on the nose with citrus. On the palate there is great sapidity with volume and balance. This Petite Chablis stands out for having more texture, depth, and length within the Petite classification.

ENJOY WITH: A delicate wine for aperitif with little appetizers and ideal for shellfish and white fish.

BEST RESULTS: Serving temperature: 50-54°F. Ageing: 1 to 5 years.

EXPRESSION

FERMENTATION: One pied de cuve with neutral yeast is used to initiate the first tank. Fermentation from the first tank helps start each additional vessel. Temperature controlled fermentation between 61 and 64°F, 100% Malolactic fermentation.

ELEVAGE: Aged in a 5,000 liter stainless steel tank on the lees for 10 months.

FINING AND FILTERING: Fined with clay and tangential flow filtration. Vegan.

SULFUR: Small amounts are added after press, and after Malolactic completion. In good vintages no sulfur is added at bottling.

SOURCE

FARMING: The domaine has long applied integrated farming methods and is committed to sustainable agriculture through the HVE (High Environmental Value) certification.

LAND: Located at the top of the Fley plateau with great exposure and air flow. Less than 1 hectare on clay and Portland soil at 1000 ft. a.s.l. surrounded by classified Chablis vineyards.

VINE: Vine density of 8,300 vine stocks per hectare with the average vine age of 20 years old.

HARVEST AND PRODUCTION: All estate fruit, hand harvested, less than 200 cases produced.

