

Lucie Thiéblemont

LOCATION

France > Burgundy >
Chablis > Fleys

VARIETY

Chardonnay

WINEMAKER

Lucie Thiéblemont
and Charly Nicolle



SCIENCE

ABV: 12.50%

Lucie Thiéblemont Petit Chablis

EXPERIENCE

NAME: The appellation for Petit Chablis forms the first level of classification in the Chablis area. The soils date 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 Petit Chablis stands out for having more texture, depth, and length within the Petit classification.

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

BEST RESULTS: Serve at 50-54°F. Ageing: 1 to 5 years after the harvest date.

EXPRESSION

FERMENTATION & EXTRACTION: One pied de cuve with neutral yeast is used to initiate the first tank. Fermentation from this 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 - 12 months.

FINING & FILTERING: Fined with clay, tangential flow filtration. Vegan.

SULFUR: Small amounts are added after pressing 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 and organic agriculture through the HVE (High Environmental Value) certification.

LAND: Located at the top of the Fley plateau with great exposure and airflow. 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. The average vine was planted in the 2000's.

HARVEST & PRODUCTION: All estate fruit, hand-harvested, 200 cases produced.

