



Olivier Tricon

CHABLIS



# PETIT CHABLIS

The soil of the **Petit Chablis** appellation is for the most made up of limestone. Surprisingly fine and mineral wine,

## TECHNICAL INFORMATION

**Grape variety:** Chardonnay 100%

**Soil:** Portlandian

**Situation:** south/south-west

**Average age of the vines:** 20 years

**Vinification:** slow pressing to respect fruit, juice selection, alcoholic fermentation, malolactic fermentation, clarification by filtration, storage in stainless steel vats for 9 months and final filtration.

## TASTING NOTES & FOOD PAIRING

Its golden green hue and mineral bouquet are typical of this wine. Fruity, crisp, intense citrus aromas, slight lemon aromas, slight gunflint aromas. Pairs well with cold starters, Seafood and shellfish, Oysters, Fish dishes, Poultry.

## AWARDS

Millésime 2018: • 1 étoile, Guide Hachette 2021



**Serving temperature:**  
10°C/50°F



**Cellaring:**  
1 to 3 years