

# PETIT CHABLIS

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### ABOUT THIS WINE

Domaine De La Vallée Du Feu's Petit Chablis is a vibrant white wine with a lively and expressive nose, showcasing the region's clay-limestone soil. Aged for 9 months, it offers beautiful minerality and freshness, perfect for pairing with shellfish and seafood.

### TASTING NOTES

Pale gold color. Lively and expressive nose. Mouth full of vivacity with a beautiful minerality and freshness.

### VINIFICATION

Winemaking in stainless steel and enamel tanks to preserve the typicality and freshness of Chardonnay. Indigenous yeasts used to express the terroir, aged on fine lees for 9 months.

### PRODUCER

Domaine De La Vallée Du Feu

### COUNTRY

France

### REGION

Burgundy

### AGING

9 months on fine lees

### SOIL TYPE

Clay-limestone

### GRAPES

Chardonnay

### COLOR

White

### STYLE

Still

### AROMAS

Lively, Expressive, Minerality, Freshness

### PAIRINGS

Shellfish, Seafood, Salads, Charcuterie

### SERVING TEMPERATURE (°C)

10°C to 12°C