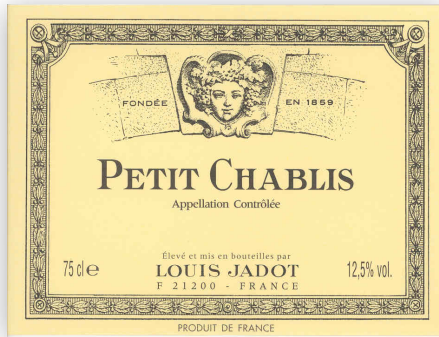
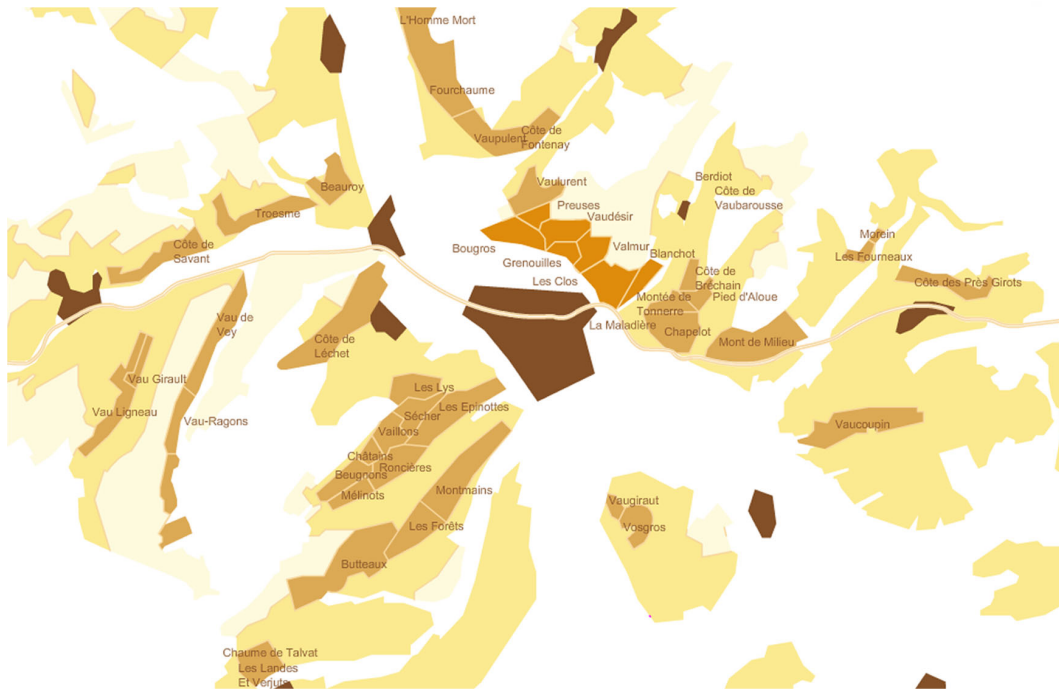


PETIT CHABLIS



Chablisien
Appellation Village
White
100% Chardonnay



Vineyards situation

Chablis is in the northern part of Burgundy, half way between Dijon and Paris. The Petit Chablis area is produced in villages such as Chablis, Maligny, Beine ...

Characteristics

The continental climate (very cold in winter and hot in the summer with frosts in spring) and the marly limestone soils combine to mould the unique character of Chablis wines.

About 4 000 hectares are planted (including 852 ha of Premiers and Grands crus) with 100% Chardonnay grapes.

The Petit Chablis category represents the first step in the Chablis range ; the area of production is 500 ha big.

Wine making

This wine is fermented in vats by different growers, and then aged in the Louis Jadot cellars about 8 months before bottling, usually during Spring.

Winemaker's comments / Gastronomy

The Louis Jadot Petit Chablis has been selected for its nice straw yellow colour. It may have a slight green colour in great vintages.

It is always a straightforward wine with a very accessible minerality and never too mellow.

It should be served chilled, and matches very well oysters, shellfish as well as charcuterie and fresh cuisine.

Preservation

This wine will be at its best drunk young and fresh - up to 5 years - if kept in good conditions.