

# A.O.P. PETIT CHABLIS

## CARRIERES DES BUTTEAUX



**GRAPE VARIETY** 100% Chardonnay

### TERROIR

Soil : Silty and sand

Altitude : 230 metres.

Vines aged over 20 years on average.




### WINE MAKING

Slow pressing at harvest, followed by fermentation for 10 to 15 days at a temperature maintained between 15°C and 20°C to preserve the aromas.

Aged in stainless steel vats to preserve freshness.

**ALCOHOL CONTENT** 13% vol.

### TASTING NOTES

-  Strawed colour, enhanced by green highlights.
-  White flowers aromas of hawthorn, acacia, mixte with citrus notes on a mineral background flints, gunflint.
-  Lively and light, balanced in acidity with its characteristics hint of iodine

### FOOD AND WINE PAIRINGS

Oysters, fish tartare, snails, beef offal, summer salad, fresh goat cheesses

Ageing potential : 5 to 7 years

Serving temperature : 10° to 12°C

### PACKAGING

Bottle : Burgundy shape 750 ml

Naturel cork

Case of 12 bottles