



Domaine des Chaumes | Petit Chablis



Grape: 100% Chardonnay

Planting density: 5,500 to 8,200 feet/ha. Single or double guyot.

Yield: 50 et 60 Hl/HA

Vinification: in stainless steel vats to respect the typicity and freshness of the chardonnay. Maturation between 6 and 9 months on fine lees and bottling at the estate.

Tasting: Pale gold colour. Lively, expressive nose with notes of green apple, lemon and lime. Lively mouth leading to a beautiful minerality and freshness.

Food pairing: the Petit Chablis will be appreciated as an aperitif and will go perfectly with oysters, shellfish and seafood. It will also be perfect with salads or cold cuts.

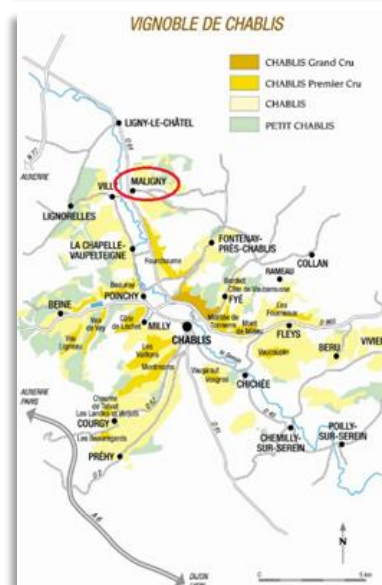
Ageing potential: 2 to 3 years

The Grower

Domaine Des Chaumes have been winegrowers for several generations. Romain and Celine took over from the previous generation and now run the domaine and estate. Located in Maligny (near Chablis) they operate more than 11 hectares of vines, respecting the soils that make up the richness of their region. Domaine des Chaumes practice sustained viticulture that is respectful of people, plants and terroir. They are HVE certified and use traditional vinification methods with bottling done at their estate.

The Terroir

Located in Maligny, on the right bank of the Serein, not far from Auxerre, a few kilometers from Chablis. The calcareous soil of the valley, dotted with marine fossils, gives a unique aromatic taste to the wines produced in the region. Chablis is produced in a valley with marked slopes whose clay-limestone soil dotted with marine fossils (Kimmeridgian) give the strong character of the region's wines.



Domaine des Chaumes wines are sourced, imported and distributed by **Propellis**:

www.propellis.com.au | contact@propellis.com.au |   propellisau

