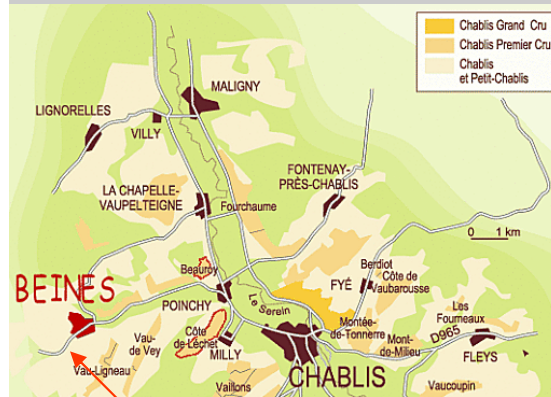


DOMAINE DE PERDRYCOURT



PETIT CHABLIS

100% Chardonnay



VINEYARD: vines located on the plateaus de Beines, places called “Sur Savant” and “Sur Montre Chien”.

TERROIR : portlandian limestone plateaus with clay from the Tertiary Era.

VINIFICATION: mechanical harvest. Alcoholic fermentation during 1 or 2 weeks in stainless-steel tanks. Malolactic fermentation in December for a bottling in February/March.

TASTING: Crisp and fruity, open nose with aromas of grapefruit and white blossoms. An expressive and well-balanced wine. To drink young, you can keep it for 3 to 4 years.

ACCOMPANYING: serve as an aperitif or with seafood, oysters or chicken, andouillettes au Chablis ...

SERVICE TEMPERATURE:
10 -12°C

AWARDS:
Tastevinage, Féminalise, Guide Hachette 2011, 2012 & 2014, Guide des Vins à moins de 20€, Médaille d’Or aux Vignerons Indépendants 2014.

