

# PETIT CHABLIS 2023

DOMAINE



PAGNIER



*For several generations, the PAGNIER estate has been producing authentic wines, from Petit Chablis to Chablis 1er Cru, with respect for the Terroir, the People, and the Know-How.*

## Identification

Appellation: AOC Petit Chablis

Production Area: Yonne – Burgundy – France

Grape Variety: Chardonnay

Category : Dry White Wine

## Vineyard

Location: North of Beru.

Soil: Portlandian type, made up of hard limestones.

Exposure : South

Planting Density: 7,000 vines per hectare.

Year of planting: 2018

Management: Sustainable viticulture (HVE certification). Soil work through regular plowing.

## Vinification

Pneumatic pressing. Static settling for 12 to 24 hours. Alcoholic and malolactic fermentation in thermoregulated stainless steel tanks. Fining and tangential filtration. Aging on lees for 8-10 months.

## Tasting

Pale yellow color with light yellow reflections. The nose expresses fresh citrus fruits (yellow lemon, kumquat) combined with white fruits (white peach, pear). Lively and fresh attack, with a persistent finish. The flavors in the mouth mirror those on the nose.

## Food Pairing Suggestions

Appetizers, oysters, cold cuts. Serve between 10°C and 12°C.

**Aging Potential:** 2 to 3 years

**Alcohol content:** 13%

