



Château du Val de Mercy

Petit Chablis

Petit Chablis originates from a parcel in the village of Beines, only a stone's throw from the Chablis appellation itself. The Chardonnay grown here is full of freshness and as light as a feather. This wine is supple on the palate with great acidity and a joyful, fruity bouquet. Flourishing right from youth, it offers a source of immediate enjoyment.

Vineyard location: This parcel lies over a contiguous area on a plateau and semi-plateau.

Vine population: Chardonnay – 6000 vine stocks per hectare.

Average age of vines: 25 years old.

Bottle closure: premium natural cork and capsule

Wine-growing terroir: Tithonian (upper Kimmeridgian) stratum composed of hard, compact limestone.

Wine-making techniques: Alcoholic and malolactic fermentation take place at their own pace in temperature-controlled vats. The wine is then left to mature on fine lees for 10 months.

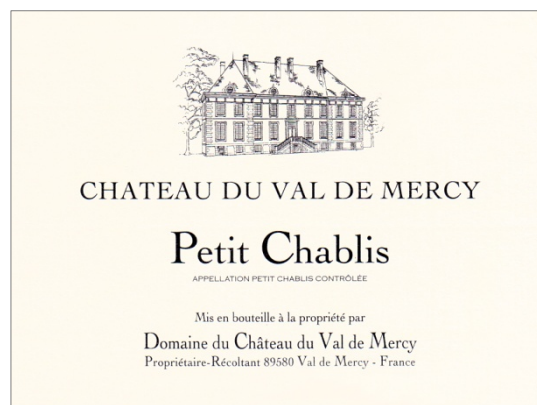
Tasting notes & ageing potential: Light yellow robe; bouquet of white flowers (hawthorn blossom and acacia) and citrusy notes (lemon, grapefruit); sprightly attack on the palate before becoming more supple as the wine confirms its fruit-scented Chardonnay origins; long-lasting freshness on the finish.

Our Petit Chablis is a youthful wine which delivers its fruity aromas and characteristic roundness quickly for immediate enjoyment. Those with a patient streak can conserve it for three to five years.

Suggested accompaniments: Delicious with oysters, fish and prawns and equally good as a pre-dinner drink or accompaniment for pressed cheeses.

Serving temperature 11 to 12°C.

Acidity:	4,0g
Alcohol:	12,0%
Resid. sugar:	1,0g



Domaine du Château du Val de Mercy

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