

Since 1994, the Aegerter Family has been cultivating and vinifying more than 10 hectares of land. The Domain conjure innovation and respect for traditions. Our signature: precise and elegant wines

## Petit Chablis

### THE TERROIR

**GRAPE VARIETY:** Chardonnay

**SOIL:** Brown and hard limestones, sometimes loamy and sandy.

**APPELLATION:** Village appellation, Petit-Chablis comes from vines located in top of the slopes forming a crown around the Chablisien.

***Did you know?***

*150 million years ago, the Chablis region was covered with a tropical sea, which explains the presence of small fossil oysters and shellfish in the basements.*

### THE KNOW-HOW

**HARVESTING:** The grapes are cut and sorted by hand.

**VINIFICATION:** The grapes are destemmed, pressed and placed in vat to be wine.

**AGEING:** Ageing in oak barrels (25% new barrels) for 8 to 12 months.

### TASTING

**TASTING NOTE:** A light and shiny gold dress enhanced with green. On the nose, aromas of white flowers (hawthorn, acacia) mixed with notes citrus fruits (lemon, grapefruit) on a mineral background. The palate is lively and light, balanced in acidity. This enthusiastic attack continues with a slight roundness and an iodized touch typical of Chablis.

**FOOD & WINE PAIRING:** The iodized aromas will delight oysters, tartars of grilled fish and fish. Its liveliness and freshness make this Petit Chablis the ideal partner of the aperitif but also of simple dishes such as eggs in main course or omelets, cheeses such as Gruyère or Gouda.

**SERVICE TEMPERATURE:** between 8°C and 10°C

**AGEING POTENTIAL:** Drink young and up to 2 years.

