

DOMAINE JEAN GOULLEY et FILS PETIT CHABLIS



APPELLATION: PETIT CHABLIS

Located near Auxerre in east central France, **Chablis** vineyards lie on hillsides above the river Serein. Cistercian monks began growing vines here in the 12th century. Chablis AOP status was created in 1938. **Petit Chablis** AOP was established in 1944 for about 1400 acres of vineyards close to but outside the most valued Chablis sites. Only Chardonnay grapes are used, offering true enjoyment of Chablis soils in a less expensive and less age-worthy bottling.

TERROIR: A unique 10 acre plateau site in the village of Lignorelles, 650ft altitude. Deep Kimmeridgian clay soil gives an easy drinking but firm wine with fresh fruit and iodide aspects. Certified organic since 2005.

VINIFICATION: September Harvest. Pneumatic press, filling by gravity. Elevage in Stainless Steel. Fined using bentonite, lightly filtered on clay. No animal products.

TASTING: Pale, green-gold appearance with bright reflections typical of Chablis. Fresh full fruit aromas of mixed citrus. Pleasant, round and supple palate with a long citrus and iodide accented finish.

Serve between 1 and 3 years old with shellfish, sushi and salads of white meat or seafood. Delicious in summer with any appetizer, light barbecued meat or seafood.

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