





# DOMAINE CÉLINE ET FRÉDÉRIC **GUEGUEN**

# Petit Chablis White

## VINES

#### TERROIR

Portlandian soil, composed of limestone

#### LOCATION

Located in Préhy, north-west exposure

#### IN THE VINEYARD

We take care of all our grapes in a sustainable and reasoned approach to viticulture. Our winery benefits from the High Environnemental Value certification -HVE-.

Age of vines: 25 ans

# VINIFICATION & MATURING

Yield: 55 hL/ha

- · Mechanical harvest
- Direct pressing, cold settling, natural yeast, controlled fermentation temperature -16-18 ° C- for the tank
- · Alcoholic fermentation and malolactic completed
- Maturing on fine lees from November to mid April
- · Collage and filtration before bottling
- Thermoregulation allows fermentation at low temperature in order to develop the flavors. The wine is 100% stainless steel tanks to preserve freshness and fruitiness of the wine -about 10 months-
- Bottled by us at the Estate.

Alcohol content: 12.5 % vol.

## SERVING & TASTING

nose is aromatic, structured and offers intensity. It reveals notes of crunchy vine peach and small notes of apple associated with hints of yellow fruits. The palate is fruity, fresh, well-balanced, well-built and offers a beautiful fat, a good structure, a beautiful acid frame, a beautiful freshness. In the mouth this wine expresses notes of fresh peach, crushed brugnon and crushed pear associated with small notes of fresh/crushed mirabelle as well as a subtle hint of quince, butter as well as an imperceptible toasted hint. Good length.

Ageing potential: Enjoy all year long, 2 to 3 years - Serving: 10-12°C

Enjoy it as an apetizer, seafood or shell fish, or cheeses

# SPECIFICATIONS

Does not contain egg or egg products - Does not contain milk or milk-based products

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PETIT CHABLIS