



Champagnes & Châteaux
QUALITY SINCE 1989

PETIT CHABLIS 2022 DOMAINE DU CHARDONNAY

In 1987, Etienne Boileau created the Domaine du Chardonnay with his two associates, William Nahan and Christian Simon. Together, they helped build the strong Domaine that it is today, making excellent, internationally renowned Chablis. In 2019, it was not without emotion that they decided that it was time to retire and hand over their Domaine to Arnaud Nahan and Thomas Labille. Arnaud, William's son, grew up close to the Domaine and worked until then, intending to take over the family business. Thomas Labille joined him as an experienced cellar master, having worked with some big names in Chablis. The Domaine du Chardonnay extends over 35 hectares on three levels of the appellation: Petit Chablis, Chablis and Chablis 1er cru. HVE3 certified.

Grape: 100% Chardonnay

Vineyard & Vinification Note:

HVE 3 Certification

Soil: Top of slope, Portlandien clay-limestone plateau

Surface: 9 Hectares 60

Vinification: Integral vinification in tanks, -Alcoholic fermentation by selected yeast, under temperature control, -Controlled malolactic fermentation, -Full maturing in tanks, -Cold treatment for tartaric precipitation

Tasting Note:

Yellow pale colour. Nose combining floral notes, freshly cut grass and white fruits. Light, lively palate and fairly silky. Lovely, crisp, lingering lemony and floral aromas

Food Pairing: Perfect as an aperitif, this Chablis is also a great partner with shellfish, snails and fish.



Champagnes and Châteaux, 11 Calico House, Plantation Wharf, London SW11 3TN

t 020 7326 9655 e info@champagnesandchateaux.co.uk

champagnesandchateaux.co.uk

