



DOUDET - NAUDIN  
— EN BOURGOGNE DEPUIS 1849 —

## PETIT-CHABLIS

### GRAPE VARIETY

---

Chardonnay

### CONTROLLED APPELLATION

---

Geographically isolated from the other vineyards in Burgundy; this area possesses a singularity, which comes from the typicity of its ground and its geographical localisation. Chablis produces famous white wines well known in the whole world. The Petit Chablis is always a wine of pleasure and for being appreciated young

### LOCAL SOIL

---

The continental climate, hot in summer and very cold in winter, with sometimes some severe frosts in spring as well as the Marilee and calcareous sedimentary ground, allows producing a nice Chardonnay.

### WINE-MAKING

---

Traditional. Controlled temperatures of the musts. Racking of the musts. Alcoholic & malolactic fermentation and ageing systematically did in stainless vats.

Maturation in stainless steel vats for 8 months

### CHARACTER AND STYLE

---

With its limpid and brilliant golden colour, Petit Chablis is a wine of pleasure. The floral nose is expressive with its notes of citrus fruits and lime. Fine and characterized by its liveliness, we can appreciate its mineral character that gives a well-balanced style.

### AGEING AND SERVICE

---

This Petit Chablis is recommended to accompany all the shells and fish. It is, of course, a pleasant excellent for all. It will successfully accompany a slice of bread with some goat or a terrine of fish, a marinated salmon some roasted prawn or schrimps.



