



ROBERT GOULLEY

Petit Chablis

White

VINES

TERROIR

Petit Chablis vineyards are established on a limestone soil dating from the Late Jurassic, on the plateaux of the villages around Chablis.

LOCATION

Our grapes are growing in Préhy, North-west exposure.

IN THE VINEYARD

The vines are 25 years old and give 55 hectoliters by acres every year. We take care of all our grapes in a sustainable and reasoned approach to viticulture. Our winery benefits from the High Environmental Value certification -HVE-.

VINIFICATION & MATURING

THE VINTAGE

The vintage 2019 is the result of a sunny weather, which illustrates the Chablis freshness.

- Mechanical harvest
- Natural yeast
- Direct pressing, cold settling 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
- Bottled by us at the Estate.

Alcohol content : 12.5 % vol.

SERVING & TASTING

The 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 well-balanced with beautiful acid frame and freshness, a good definition as well as straightness. In the mouth this wine expresses notes of fresh peach, crushed brugnion 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.

Ageing potential : Enjoy all year long - **Serving** : To drink young, served around 10-12°C.

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

SPECIFICATIONS

Other labels : Vegan

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



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Please enjoy Bourgogne wines responsibly.


VINS DE
BOURGOGNE