

DOMAINE

VENTOURA
GRAND VIN DE BOURGOGNE

PETIT CHABLIS 2017

Terroir

Region : Burgundy, France

Wine : AOC PETIT CHABLIS

Color : White

Grape variety : 100% Chardonnay

Vineyards

Soil : Clayey-limestone marl of Kimmeridgian terroir

Planting density : 5800 vine stocks per hectare

Age : 21 years

Exposure : North-East

Yield : 53 hectoliters by hectare

Wine-making process

Pneumatic pressing.

Static must settling

Alcoholic fermentation by natural yeasts.

Malolactic fermentation by natural bacteria.

Maturing

10 months on fine dregs, in stainless steel vats with minimal action. Bentonite fining.

Tartaric Regulation. Slight lenticular filtration.

At table

Tasting temperature : 11°C

Preserving potential : until 3 years

Alcohol degrees : 12,5 %vol

Tasting : Nose id elegant and expressive, both fruity and floral.

Taste is crunchy and unctuous

Food and wine pairing : It would charm ladies and connoisseurs on apéritif or with seafoods.



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