

DOMAINE

VENTOURA
GRAND VIN DE BOURGOGNE

PETIT CHABLIS 2018



Identity

Region : Burgundy, France
Appellation : AOC PETIT CHABLIS
Grape variety : 100% Chardonnay

Vine : Assembly of 2 vines

Soil : Portland limestones
Plantation : From 1989 to 2010 Exposure : North-West
Density : 5800 vines/ha Surperficy : 9,59 acres

Vinification & Maturing

Pneumatic pressing. Static must settling.
Vinification : Alcoholic and malolactic natural fermentations.
100% inox tank.
Maturing : 10 months on fine dregs. 100% inox tank.
Bentonite fining. Slight lenticular filtration.

At table

Tasting temperature : 12°C
Tasting : Fruity and floral nose with hints of lemon and acacia flowers. The mouth is, like the nose, straight, harmonious and chiseled.
Food and wine pairing : Oysters, smocked salmon, white meat.

Data of the vintage

Alcohol :
12,5 % Vol.

Residual Sugar :
0,7 g/L

Total Acidity :
3,48 g/L

Yield :
60 hl/ha

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