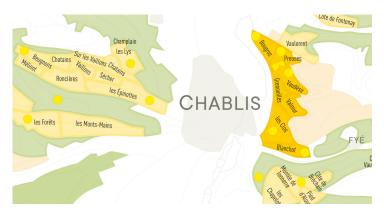


# PETIT-CHABLIS MAISON ALBERT BICHOT



LOCATION

**VARIETAL** 

Bourgogne

Chardonnay

### **TERROIR**

Hard brown limestone soil or containing Portlandian silt and sand



### **PRESENTATION**

In Burgundy's Yonne department, the vines for the Petit-Chablis appellation are located for the most part to the north and northeast of the village of Chablis. They are often planted on plateaus or gentle slopes.

### VINIFICATION/AGEING

Alcoholic fermentation in thermoregulated stainless steel vats. Aging on fine lees in stainless steel vats for 7 to 8 months.

### **TASTING**

Fresh nose with scents of white flowers and citrus fruit accompanied by slight mineral undertones. The palate is round and delectable, featuring pleasing vivacity.

### **SERVING**

Serve between 9 and 11°C (48-52°F). To be enjoyed within 2 years to fully appreciate its fruitiness.

## **FOOD PAIRINGS**

As an aperitif Seafood platters



