



DOMAINE JEAN-CLAUDE COURTAULT

PETIT CHABLIS

2015



Characteristics :

Grape variety :	Chardonnay
Terroir :	Portlandien (hard limestone)
Aspect :	Sited on plateaus
Vinification :	Elaborated in steel tanks ; after malolactic fermentation aging on fine lies during 6 to 8 months.

Tasting notes :

Visual :	Gold with green highlights.
Nose :	Nice intense nose with fresh and fruity aromas
Palate :	Round and generous this wine reveals citrus fruit aromas typical of a Petit Chablis. Fine minerality on the palate ending with a nice freshness.
Food/Wine matches :	Ideally with seafood, perfect with oysters or grilled fish. Try with asparagus.
Present and future :	This wine may be drunk young thanks to its fruity character. It may also be kept for 3 to 4 years.