

DOMAINE ROLAND LAVANTUREUX

— Vins Fins de Chablis —



Petit Chablis

Mineral et Fruity, the Petit Chablis is a wine of pleasure to be tasted on any occasion

Vintage 2016

Chablis was touched by so many climatic events that 2016 will be a memorable vintage. We were mainly touched by the hail on our vineyard.

A better summer helped to harvest in good condition and more important, healthy grapes with a very fine balance. The wines shows very classic aromas of citrus fruits and white flowers.

The ageing potential is very interesting because of a good balance richness / acidity.

Press & Ratings

2** for Vintage 2009 et 2010/ 3*** for Vintage 2013

« La fraîcheur et la minéralité sont indispensables pour faire un grand Petit Chablis. Roland Lavantureux y ajoute la droiture et l'élégance.»

« Le terroir de Lignorelles donne naissance à de très beaux vins. Le fruit et la minéralité évoluent en parfaite harmonie »

Tasting Note

A Shiny yellow color, a fine and fruity nose with notes of agrums : we just open a bottle of Petit Chablis !

The mouth is pleasant and surprises by its freshness. We recognize peach and grapefruit. It is crispy and intense.

This wine can be tasted as apéritif, with starter, oysters or fresh goat cheese

Vineyards and Winemaking

We own 5,5Ha of Petit Chablis, this vineyard is 25 to 30 years old. We care to control the yields to make Petit Chablis with a good richness.

The pruning is « guyot double ».

The thermorégulation allowed us to make « low temperature fermentations” which enhance all the flavours.

Ageing is made 100% in inox tank during 10 months to keep freshness and fruit.

Bottling by ourselves at the Domaine.

