

LE PETIT SECRET



GRAPE VARIETY

Petit Chablis Appellation d'Origine Contrôlée

SOILS / CLIMATE

The vineyard is located in the heart of the Chablis appellation in the Yonne department. The vines are over 30 years old and grow on Kimmeridgian clay-limestone slopes.

CHARACTER OF THE WINE

Under its light gold colour, this wine cultivates aromas of white flowers mixed with citrus notes on a mineral background of gunflint.

The palate is lively and well-balanced in acidity, with an enthusiastic attack that continues into a pleasant roundness. It can be enjoyed young, but can wait 2 to 3 years. Its iodine flavour is typical of the region, with hints of peach and white fruit.

FOOD AND WINE PAIRING

Ideal as an aperitif with gougères, it also enhances snails and andouillettes. Its iodine character makes it a perfect match for oysters and other seafood, not forgetting goat's cheese or cooked or pressed cheeses.

SERVING TEMPERATURE

It is served at around 10°C.