



PAS SI PETIT 2024 PETIT CHABLIS

Established in 1923, today La Chablisienne spans over 200 winegrowing families and 1,200 hectares of superior vineyard holdings and is known for producing some of the top wines in Chablis. La Chablisienne farms a diverse array of vineyards across the four appellations – Grand Cru, 1er Cru, Chablis and Petit Chablis – so the wines truly represent the essence of each unique location.

Petit Chablis is designated by its terroir, which is generally the hilltops in the Chablis region where Portlandian soils dominate. Pas si Petit (translates to no so small) is a lively, zesty, youthful wine with balanced acidity.

VINTAGE NOTES

Estell Roy, winemaker: “2024 was a tough year for Chablis with multiple severe weather events including frost in late April, devastating hailstorms in early May and persistent rain through the summer; up to 80% loss in some plots. We can consider 2024 vintage already like a classic vintage from the 80’s with a late harvest, which will produce very crispy, dynamic, mineral wines but with a very small crop.”

TECHNICAL DETAILS

Appellation: Petit Chablis AOC

Composition: 100% Chardonnay

Vineyards: top of slopes in Chablis

Soil: Portlandian (135 million years old), brown limestone mixed with silt and sand

Vine Age: 15 years average

Vinification: Primary and malolactic fermentations in stainless steel tanks

Maturation: 6 months on fine lees in tank

Alcohol: 12.5%

Pack: 6/750ML

TASTING NOTES

Fresh citrus aromas lead to a lively palate of white-flesh fruits with a touch of minerality. Enjoy this wine on its own or with fresh goat cheese, green salads, quiche and most raw or cooked seafood.

