


L&C POITOUT

\$29.10

* Suggested retail price

Sycomore Petit Chablis 2020

 Sustainable

	Product code	14191469
	Licensee price	\$25.28
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Still wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	Burgundy
	Subregion	Yonne
	Appellation	Petit Chablis
	Varietal(s)	Chardonnay 100 %
	Alcohol percentage	13%
	Colour	White
	Sugar	Dry
	Sugar content	2.2
	Closure type	Cork
	À boire	Ready to drink or keep for 3 years.

ABOUT THIS WINERY

Childhood friends, one day came, in 1994, when Catherine and Louis' eyes met differently, and from then on they made a common future out of their two destinies. Destinations, plantations, births, training... the couple pursued their destiny, until the day Chablis finally called them definitively to exploit its terroir. One estate, 18 hectares and a few years later, the very first vintage is bottled.

TASTING NOTES

Scents of green apple and pear combine with notes of fresh almond and a touch of milky, the ensemble fades to a mineral finish reminiscent of limestone.

Food and wine pairing:

Perfect for tasting with friends, as an aperitif or as an accompaniment to canapés at based on shrimps, smoked salmon, squid and cheese.

PRODUCT NOTES

L&C POITOUT is resolutely committed to the respect of Nature studying biodiversity, setting up of new hedgerows, limiting inputs, recycling effluents, working the soil...

The level 3 High Environmental Value label was thus easily obtained in 2018.

The Sycomore Petit Chablis cuvée comes from "Sur les Clos": 1.40 hectares located in Chablis, including the "Paul" parcel. It is a place where it is always warm with a light wind, one feels good there. The vine

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takes root in a good lean soil with s...

SELECTIONS
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PRODUCTION NOTES

The juice benefits from a static settling until an optimal turbidity is obtained. The Alcoholic fermentation is quick and malolactic fermentation complete. It was aged in thermo-regulated vats at the L&C Poitout Winery in the heart of Chablis. Like all Chardonnay of the Domaine, it is aged without barrel in order to highlight only the values of its terroir.

