


L&C POITOUT

\$33.30

* Suggested retail price

Sélection Petit Chablis 2018

 Sustainable

	Service fees	\$4.90
	Product code	14502773
	Licensee price	\$28.35
	Format	12x750ml
	Listing type	Private import
	Status	Unavailable
	Type of product	Still wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	Burgundy
	Subregion	Yonne
	Appellation	Petit Chablis
	Classification	Not applicable
	Varietal(s)	Chardonnay 100 %
	Alcohol percentage	13%
	Colour	White
	Sugar	Dry
	Sugar content	2.2
	Closure type	Cork
	À boire	To drink or to keep 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

With its light straw color, this Petit Chablis presents a complex nose of citrus fruits, ginger and flint, oscillating between purity and greediness. Its lively mouth is the expression of a great minerality, characteristic of Chardonnay.

Food and wine pairing: Perfect for a tasting with friends, as an aperitif or to accompany a few oysters.

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

Oeno Selections
4 Place du Commerce, Suite 550
Verdun, QC H3E 1J4
(514) 769-1990

SELECTIONS
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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 takes root in a good lean soil with smal...

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.

