



DOMAINE ALEXANDRE

Petit Chablis

White, 2021



VINES

Wine origin: Domaine

LOCATION

The vineyards of the Petit Chablis appellation lie on the either side of the river Serein. This OAC was instituted in 1944. It is one of the jewels in the crown of the Chablis region which forms the "golden gate" to Bourgogne.

TERROIR

These carefully selected terroirs occupy the higher portions of the winegrowing slopes or the edge of the plateau. The soils are brown and derived from hard limestones, with patches of sandy silts. Altitudes : mostly between 230 and 280 meters, with various exposures.

IN THE VINEYARD

Since its creation, the whole estate has been run with single objective of producing high-quality, characterful and authentic wines by working in harmony with nature.

This is how the entire Estate was certified High Environmental Value on January 6, 2020. This certification rewards our practices which respect nature and the environment.

Varietals: Chardonnay 100% - **Surface area of the vineyard :** 4 ha - **Age of vines:** 30 years old

VINIFICATION & MATURING

VINIFICATION

The harvest is mechanical. The grapes are transferred to a press for pneumatic pressing. Once the must is in the vat, settling takes place after 24 to 30 hours, the clear juice is drawn off and fermented in a temperature-controlled vat. The alcoholic fermentation takes place with a very particular follow-up because the temperatures must remain more or less stable -18 to 20 degrees-. One month later, the malolactic fermentation is carried out in vats, fining in order to clarify our wines then the aging continues. At the end, the filtration of the wine is practiced to make the wines more limpid. Bottling at the Domaine closes the operation.

AGEING

Domaine ALEXANDRE vinifies its wine in enamelled steel vats.

19 years ago, the Domaine acquired a tangential filter to further contribute to the quality and composition of its wines. The estate is a pioneer in this new technology that replaces a complex treatment process involving numerous transfers, much pumping, and excessive manipulation of the wine.

Alcohol content : 12,5 ABV

SERVING & TASTING

TASTING NOTES

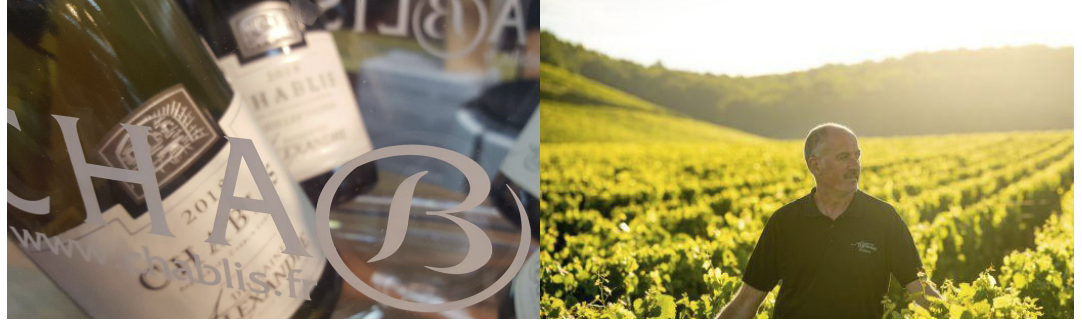
White: this wine is a brilliant pale gold, the color of rye-straw, sometimes flecked with green. Its aromas are of white flowers -may, acacia- mixed with citrusy notes -lemon, grapefruit- over a mineral base -gun-flint-. Notes of peach and other white-fleshed fruits are sometimes encountered. The mouth is light lively with well-balanced acidity. A spirited attack soon yields to likeable roundness. A touch of saltiness -iodine-

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Please enjoy Bourgogne wines responsibly. C



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is characteristic. Freshness, body and persistence come together to form a harmonious whole.

Ageing potential: Enjoy all year long, 2 to 3 years

SERVING

8 °C as a pre-dinner, 9 to 10 °C with food.

FOOD AND WINE PAIRINGS

White: despite being born far from the sea, Petit Chablis has a tang of ozone about it which calls for oysters, raw fish, and prawns -raw, grilled, or in sauce- It also makes a willing partner for small river fish -fried-, grilled sardines, and numerous other fish species. But above all it is frisky and energetic character which constitutes its charm. It is masterly with fried eggs and omelettes, as it tames their heaviness in the mouth. In the same way, it lends definition to tripe sauvages -andouillettes- and snails -escargots-. Goat cheeses is perfectly at ease with roguish appeal, as are pressed or hard cheeses such as Gouda or Gruyère. Its freshness and simplicity make an ideal wine for summer salads or as a pre-dinner drink - try serving it with savory puff pastries -gougères-.

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