



MAISON
Albert Brenot

DEPUIS 1849



Geographically isolated from the other vineyards in Burgundy; this area possesses a singularity, which comes from the typicity of its ground and its geographical localisation.



Chardonnay



Traditional. Controlled temperatures of the musts. Racking of the musts. Alcoholic & malolactic fermentation and ageing systematically did in stainless vats



Maturation in stainless steel vats for 8 months



Marilee and calcareous sedimentary ground

TASTING

With its limpid and brilliant golden colour, Petit Chablis is a wine of pleasure. The floral nose is expressive with its notes of citrus fruits and lime. Fine and characterized by its liveliness, we can appreciate its mineral character that gives a well-balanced style.



To drink young or to keep 2-3 years.
Temperature of service: 13-14°C.



This Petit Chablis is recommended to accompany all the shells and fish. It is, of course, a pleasant excellent for all. It will successfully accompany a slice of bread with some goat or a terrine of fish, a marinated salmon some roasted prawn or schrimps.