



## PETIT CHABLIS



### 2017 Petit Chablis

<b>Grape :</b>	100% Chardonnay
<b>Alc.by volume :</b>	12,5 %
<b>Terroir :</b>	Clay-limestone soils
<b>Classification :</b>	AOC Petit Chablis
<b>Vinification:</b>	In stainless tank

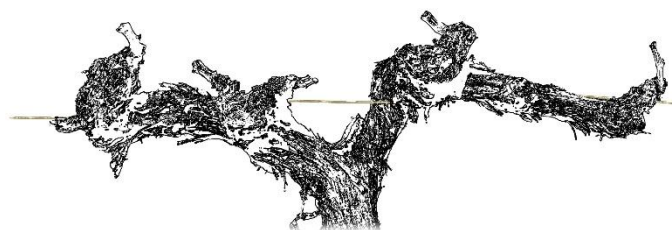
### Tasting notes

*Petit Chablis are wines rich in aromas of white blossom and citrus and are light and full of life*

*This wine is a brilliant pale gold, aromas of white flowers mixed with notes of lemon, grapefruit with hint of flint. The mouth is light and lively with well-balanced acidity.*

### Food and wine pairings

*Should be served between 11 to 13° C, with grilled fish, roasted white meat, goat cheese You can also enjoy it as pre-dinner drink.*



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