



CHABLIS
JEAN COLLET
& FILS

PETIT CHABLIS

AGE OF VINES :	15 years on average
GRAPE VARIETY :	100% Chardonnay
PLANTING DENSITY :	5700 stocks per hectare
YIELD :	60 hl per hectare
AGEING :	9 months

Soil type :

Our Petit Chablis vineyards are situated on a plateau from the village of Villy, secondary era geological area, "portlandian" stage, marly limestone.

Reasoned cultivation. We avoid using polluting products such as weed killers and herbicides and prefer to work the vines using the mechanical turning of the soil, as well as manual intervention in the vineyard.

Wine making process :

Pneumatic Press. Cold settling at 16°C
Spontaneous alcoholic fermentation and ageing in stainless steel tanks under controlled temperature.

Tasting :

Very fruity and crisp, our Petit Chablis is perfect as an aperitif.
Complements all fish, poultry, seafood and cooked meats.

Our Petit Chablis is thoroughly agreeable when young.
To be drunk within 2 – 3 years after bottling.



SARL Jean COLLET et fils - 15, avenue de la Liberté BP61 - 89800 CHABLIS - France

☎ 0033.(0)3.86.42.11.93 - ✉ collet.chablis@orange.fr - @ www.domaine-collet.fr