

Domaine Garnier et Fils Petit Chablis

ABOUT THE ESTATE

- The Garnier family has owned their vineyards in Chablis for decades, with brothers Xavier and Jérôme the first generation to estate bottle their wines.
- The focus is on grapes grown in the northern part of the appellation. The estate is based in Ligny-le-Chatel and they also have vines in Maligny, Villy, and Lignorelles.
- Environmentally friendly and organic practices are adhered to, with an emphasis on tradition and sustainability. They will achieve organic certification in 2024.
- In the cellar, the wines see lengthy élevage and age in oak barrels, including some Stockinger Austrian oak, and stainless steel.
- Later harvest dates yield wines that have exceptional ripeness, freshness, and minerality, boasting a lush mouthfeel and texture as well as vibrant acidity.

APPELLATION

Petit Chablis

SUB-REGION

Chablis

GRAPE VARIETY

100% Chardonnay

FARMING

Organic

SOIL

Sandy clay and Portlandian limestone

VINEYARDS & VITICULTURE

From a three-hectare site in Lignorelles.

HARVEST & VINIFICATION

Mechanical harvest. Native yeast fermentation of four months. 100% malolactic fermentation. Aged six months in stainless steel on the lees. Bottled filtered (no fining or cold-stabilization). Bottled under corks called '\ND\' that are machine-tested to guarantee no TCA.

ALCOHOL BY VOLUME

12.5

PACK SIZE

12x750mL

