

Petit Chablis Domaine des Quatre Saisons 2022



Region

Only 100 miles south of Paris, Chablis represents the northern limit of Burgundy's wine regions, centred around the town of Auxerre. The soils are predominantly limestone and chalk, perfect for the Chardonnay grape, the only variety allowed in Chablis. Careful siting of south facing vineyards enables the vignerons to produce classic, dry, and steely wines. The most complex of these are produced from the seven Grand Cru vineyards which are all located on the northern slopes that overlook the town of Chablis itself. The Premier Cru vineyards are scattered around Chablis on the slopes of the valleys and here produce excellent quality wines with a little less intensity.

Producer

Based in Epineuil, 20km from Chablis, Domaine des Quatre Saisons covers nearly 85 hectares over Petit-Chablis, Chablis, Chablis Premier Cru and Bourgogne. Beginning in the 1940s, the Domaine is a product of a combined venture of Georges and Dominique Detolle which joined forces in 2003 to create the Domaine that is known today. Spanning several generations, the passion for the vine, wine and quality of the work is what has led to the operation reaching the success it sees today. In 2019, the Domaine began a new journey by offering their first bottles of their 2018 vintage musts, and have continued to pursue their family-run, passionate approach to Burgundian wine-making.

Tasting Notes

This Petit Chablis is distinctive of the style of the region: delicate, refreshing and showing great minerality. The wine is vinified and aged in temperature-controlled, stainless-steel tanks to preserve the freshness, fruit character and great acidity this wine shows so well. With a typical vegetal aroma, citrus fruit, rifle stone and spice, the palate opens up to a smooth mineral sensation, grapefruit and lemon notes followed by a long and lasting finish.

Food

Perfect as an aperitif or paired with grilled fish or goat's cheese.

Technical Information

Country	France
Region	Chablis
Grape(s)	Chardonnay (100%)
Type	White
Style	Mineral
Oaked Style	Unoaked
Body Style	Medium bodied
Sustainable	No

Dry/Sweet Style	Bone dry
Alcohol Content	12.5%
Closure Style	Cork
Organic/Biodynamic	No
Allergens	Milk: No Egg: No
Vegetarian/Vegan	Vegetarian: Yes Vegan: Yes



Richmond House, 1 The Links
Popham Close, Hanworth,
Middlesex, TW13 6JE

Tel: 020 8744 5550
Fax: 020 8744 5561

info@ellis-wines.co.uk
www.elliswines.co.uk