



DOMAINE VENTOURA

AOP PETIT CHABLIS

VINEYARD

The vines average 20 years old and are planted on Portland limestone soil facing north-west. The climate is characterised by long, harsh winters, unpredictable springs and hot, sunny summers.

WINEMAKING

Blend of 2 parcels. Pneumatic pressing. Racking after 24 hours. Natural alcoholic and malolactic fermentation in stainless steel vats. Fining and light filtration before bottling.

AGEING

10 months on fine lees in stainless steel tanks.

TASTING NOTES

The nose develops notes of rich, ripe fruit on a more floral background. The palate is reminiscent of the appellation, with a powerful attack that quickly gives way to a more delicate character.



GRAPE VARIETY

100% Chardonnay



FOOD PAIRING

Aperitif, Dry cheese, Seafood



TEMP
12°C



AGEING POTENTIAL
1 to 3 years

