

MAISON ROCHE AMISTAT

PETIT CHABLIS 2024

APPELLATION D'ORIGINE PROTÉGÉE



This Petit Chablis is mainly made from grapes harvested on the plateaus, from vines growing on soil with a little clay, giving an accessible, light, and fruity wine. Long ageing makes it lose some of its youthfulness.

2024 VINTAGE:

Thanks to a very warm and sunny end to the season, the grapes have reached perfect ripeness. The wines display intense aromatic notes of ripe yellow fruits (peach, apricot, etc.), with occasional hints of dried fruit and sweet spices. Their palate is full-bodied and full-bodied, with undeniable freshness and remarkable length. 2024 will satisfy even the most demanding wine connoisseurs.

VARIETAL: Chardonnay

GEOLOGY & SOIL: Clay-limestone

VINES: 30 years old, yielding 60hl/ha

ALCOHOL CONTENT: 13.00%

VINIFICATION:

Vinification and ageing 100% in stainless-steel vats

KEEPING POTENTIAL:

Can be enjoyed from 2026, and will keep for 5 years

FOOD AND WINE PAIRINGS:

Serve at 12-14°C with oysters, seafood, cold cuts, or snails

TASTING NOTES:

A pale yellow color with hints of green. On the nose, it is floral and fruity with mineral notes. In the mouth, it is crisp and fruity, with a generous attack and a more lively mineral finish.