

VINS DE CHABLIS



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### PETIT CHABLIS

Petit Chablis of Domaine DURUP is produced on about 30 hectares. Durup being the major estate in this appellation. The vines representative of this appellation are of an average 30 years old.

The vinification is made in the tradition of Chablis.

It has been harvested at a perfect maturity and pressed immediately. After the clarification, the vinifications are done in vats either of glass or of stainless steel, so that the wine keeps its natural character.

Oak is not used in order to remain close to the soil and the traditional aromas of the Chablis wines.

Petit Chablis is a fresh wine, pleasant and friendly with an intense minerality and flowery aromas. It has a good attack together with a long persistency in the mouth.

It is not only to be drunk within the year as it is said too often. It can be cellared 2 or 3 years following the vintage thanks to its good acidity.

2022 vintage from the sunny climate is generous with a lot of richness.

It can be served alone as aperitif, as well as with fine cold cuts, seafood or fish.