

## Domaine Brigitte Cerveau, Petit Chablis 2015



Classic Petit Chablis showing a salty wet stone character through to a clean and mouthwatering finish.

### Producer Note

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In 1975, Jean-Pierre Ellevin established the current domain, which is situated in the village of Clichée, in the heart of the Chablis appellation and decided to specialise in the production of Chablis. Jean-Pierre is the fifth generation of the family to own and run the domain with expertise having been passed from father to son over the years. In the 1980s Jean-Pierre married his wife, Brigitte Cerveau, also from a winemaking family with a history dating back to the French revolution. Today, Jean-Pierre and Brigitte cultivate 16 hectares, which is exclusively Chardonnay. Together with their son Alexandre Ellevin, who heads up the winemaking, they are passionate about respecting tradition whilst producing excellent, aromatic wines, which are a true reflection of their origin.

### Vintage

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2015 is a very typical Chablis vintage, with well balanced citrus fruit and minerality

### Vineyard

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The vines planted in this Petit Chablis parcel are aged between 15 and 25 years. The vineyards are managed using sustainable agriculture methods, reducing the use of chemicals in order to respect the land and its environment. No weedkillers are used and the vineyard is carefully farmed three times a year in order to respect the biodiversity of the soil.

### Winemaking

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Traditional vinification techniques were used to produce this Chablis, while following a philosophy of minimal intervention. The grapes were fermented in temperature controlled stainless steel tanks preserving the primary flavours and characteristics of the terroir. The wine was kept on its fine lees in order to achieve the perfect balance between fruit and a rounded texture. Unoaked in style, the wine was aged in stainless steel for eight months.

### Tasting Note

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An elegant and crisp Petit Chablis with vibrant citrus fruits, enveloped in mineral complexity. The fresh and fruity characters are supported by a rounded and textured palate.

### Serving Suggestion

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A stylish apéritif. Perfect accompaniment to oysters, smoked salmon or fish and chips.

### Grape

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Chardonnay 100%



Winemaker:	Alexandre Ellevin
Region:	Burgundy
Sub region:	Petit Chablis
Country:	France
Alcohol:	12%
Dry/Sweet value:	1 (1 is dry, 7 is very sweet)
Residual Sugar:	0.8
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic:	No/No
Product Code:	43209151
Case unit of measure:	12X75CL
Formats Available:	75cl
Closure:	Natural Cork