

FRANCINE BACHELIER PETIT CHABLIS



Francine Bachelier and her husband, Olivier Savary, own a small, highly-regarded estate in Maligny, which lies at the northern edge of the slope of the Grand Cru Chablis vineyards. Olivier markets his wines as Domaine Savary while Francine makes limited selections in the cellar for the wines of her own label. While they own vines in two Premier Crus, the great “Fourchaume” and the “Vaillons,” the specialty here is top-quality Chablis Village. Bachelier Chablis Village is a traditional, un-oaked Chablis that aptly reflects the classic style of the Chablis appellation and the chalky terroir of Maligny. This means a glass of bright, shimmering green-gold wine that offers an ethereal

fragrance, a mouthful of racy, flinty flavors, and a long, mineral finish. Petit Chablis comes from vines planted on the top of slopes in hard, *Portlandian* limestone soil. This is different from the chalk and clay *Kimmeridgian* limestone soil that makes up the Chablis appellation.

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| Region: | Burgundy |
| Appellation: | Chablis |
| Owner: | Olivier Savary and Francine Bachelier |
| Established: | 1883 |
| Farming Practices: | Sustainable |
| Soil: | Limestone and clay |
| Vineyard: | 3 ha |
| Varietal: | 100% Chardonnay |
| Avg Age of Vines: | 30 years |
| Yield/Hectare: | 60 hl/ha Avg |
| Production: | 25,000 Bottles |

Vinification and Élevage: Upon harvesting, grapes are gently pressed and allowed to settle. Fermentation and aging take place in stainless steel. The wines are bottled in the late spring after the vintage for maximum freshness.

Tasting Notes: Petit Chablis is a mineral-driven wine that is bracingly crisp, dry and refreshing. Enjoy it young with oysters, shell fish and as a lively aperitif.

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