



### **Revealing the personality of wines with crystal-clear reflections...**

*Established in the Chablis region, Domaine Soupé produces delicate, rich wines with unique freshness.*

*A vivacity expressed as an imprint revealed in each of the appellation's appellations Petit Chablis, Chablis, Chablis Premier Cru and Chablis Grand Cru, some of which are aged in oak barrels to develop greater complexity.*

*Elaborated with rigour and passion, from vines tended with the greatest respect for the terroir and for which quality control is of the utmost importance, Domaine Soupé's wines invite you on a wonderful journey of the senses.*



## **PETIT CHABLIS**

**Rooted in parcels generally located on plateaux where it is exposed to the early quirks of Mother Nature, our expressive and generous Petit Chablis wine is easy to drink. It whets your appetite and makes you want to discover more.**

**Its light yellow colour with white gold reflections promises lovely freshness. A fresh and elegant nose recalls notes of citrus fruit and white flowers.**

**Indulgent, well-balanced and intense on the palate. A wine to share as an apéritif with gougères (cheese-filled pastries), ham in jelly and seafood.**

### **OUR KNOW-HOW**

**Appellation :** AOP PETIT CHABLIS

**Vintage :** 2021

**Surface :** 1,07 Ha

**Soil :** Aspect: Chablis parcel = WEST-FACING / BÉRU parcel = SOUTH-FACING  
Calcaire du barrois Portland soil

**Vine-stock selection :** Single vine variety - Chardonnay on 41B rootstock

**Planting density :** 6200 vines per hectare

**Average age :** 20 to 23 years old

**Size :** Guyot Simple

**Growing method :** Sustainable vine cultivation with regular soil tillage and tending, terrain and weather permitting.

**Grape harvests :** Mechanized harvesting.

The grapes are harvested in 2 villages in the Chablis area 8 kilometres apart. The first is situated in the town of Chablis on hillsides level with the barrois cornice, extending the Grand cru Vaudésir appellation area, and the other is at the top of the gentle slope overlooking the village of Béru.

**Vinification :** The must (grape juice) is produced by pneumatic pressing, static settling at 14°C for 10 to 12 hours.

Alcoholic fermentation with indigenous yeast naturally found in the grapes, in thermoregulated stainless steel vats (20°C). Systematic malolactic fermentation with bacteria naturally found in the wine at (18°C), ageing: 6 months on fine lees in a stainless steel vat at 12° to 14°C, finings added 1 month before filtration if necessary, light filtration and bottling.

**Storage :** Bottles stored in our air-conditioned vat house at 15°C prior to shipment

**Date of availability :** nov-22

**Serving temperature :** 10° C

**Keeping potential:** 3 to 5 years

### **OUR CONTACT DETAILS**

#### **DOMAINE SOUPÉ**

ZA des violettes

1 rue de la Paix- 89800 CHABLIS

[www.domainesoupe.com](http://www.domainesoupe.com)