Petit Chablis, Francois Raveneau

Burgundy, France

Product code	FR1223WC
Grapes	Chardonnay
Country	FRANCE
ABV%	13
Case Size	6
Closure Style	Cork
Producer	Francois Raveneau
Vintage	2023

Vegan Vegetarian

DOMAINE FRANÇOIS RAVENEAU

Producer

In 1948 François Raveneau consolidated his vineyard holdings with his wife's (who was a Dauvissat) family parcels and started to build on the tiny plots. Today the 10ha domaine is run by his sons Bernard and Jean-Marie as well as his grand-daughter Isabella. Most of the plots are under a hectare, only Montée de Tonnerre and Butteaux are larger. Activities in the vineyard are traditional, with heavy pruning in the winter to reduce yields. A high proportion of old vines explains some of the concentration in the bottle. In the winery it is the small 7 to 8 year old feuillettes that explain some of the creamy depth of these tremendous wines. The tiny quantities from this small, domaine mean that the wines are sold on strict allocation.

Tasting Notes

"Our new baby! Located on the hillside just above Grand Cru Vaudesir, this plot was planted in 2010. The soil is white and stony, pure Portlandien. 2014 was our first vintage! Our Petit Chablis is mineral, fruity and gourmand."

Viticulture

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Winemaking

"Our vineyard is worked with sustainable and traditional methods : plowing, debudding, neat training, green work, controlled yield, manual harvest... Attentive to the right balance between ripeness and acidity to produce classic Chablis, everything is implemented in order to obtain the best possible grapes! Wine is like fine cuisine, you only make a great dish with very high quality products! From Petit Chablis to Grands Crus, all of our vineyards and wines are cared for with the same attention to details and perfection, tailor made. Wine making is done with minimum human

intervention. After undergoing fermentation in tanks, wines are left to settle for about 10 months in oak barrels and bottled the following spring. "

Awards

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