

DOMAINE JEAN-CLAUDE COURTAULT

Petit Chablis

A kick of citrus zest, a splash of fresh fruit and a sea-salty finish: the finest Chablis is invigorating and satisfying. Jean-Claude Courtault captures the best of Chardonnay in its native habitat—his are honest wines that reflect Chablis' impeccable terroir like a liquid mirror. Jean-Claude and Marie-Chantal Courtault moved to Lignorelles, northwest of the town of Chablis, from the Loire Valley in 1984 when Jean-Claude was hired to work as a manager at a local winery. Meanwhile he built his own domaine, parcel by parcel, with the vision of crafting Chablis that he loved to drink—for the table as an everyday pleasure.

WINERY: Domaine Jean-Claude Courtault

WINEMAKER: Jean-Claude Courtault

ESTABLISHED: 1984

REGION: FRANCE • Burgundy • Chablis • Lignorelles

APPELLATION: Petit Chablis AOC

BLEND: 100% Chardonnay

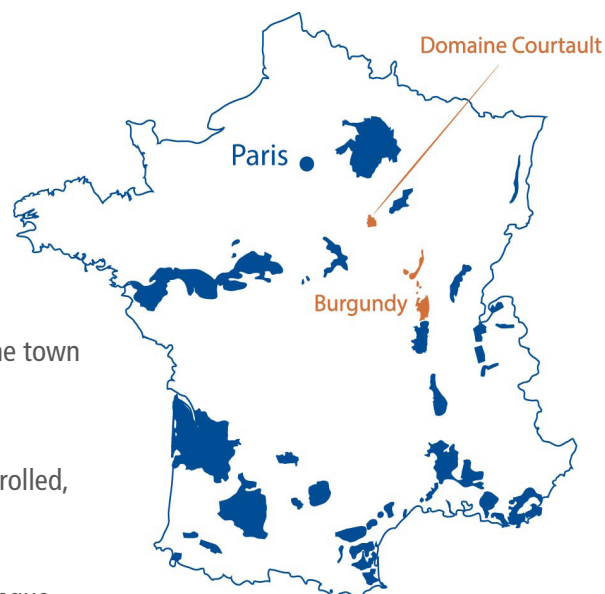
VINEYARDS: Estate vineyards are located on a chalky plateau near the town of Lignorelles. Soils mix clay and chalk (called Portlandian soils).

AGE OF VINES: 10-35 years

WINEMAKING: Fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Aged in tank on fine lees.

TASTING IMPRESSIONS: Aromas of bright lemons, lime zest, spring wildflowers. Tangy with a saline touch; refreshing and light on the tongue.

PAIRING SUGGESTIONS: As an aperitif; grilled chicken and herbs; young French cheeses; fresh shellfish



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