



DOMAINE DE CHANTEMERLE Petit Chablis

Winemaker Francis Boudin is one of the remaining members of Chablis' true artisanal ranks, vine growers who refuse to be seduced by modern shortcuts but craft Chablis as naturally and as authentically as possible. For the Boudins, this has meant Chablis without any oak influence, or "barrel-free Chablis." Also in keeping with their natural philosophy, the Boudins did not replant their Chardonnay vines with high-yielding clones, as was the fad in the 1970s in Chablis. As a result, their older vines are naturally low yielding, allowing fruit to better express its terroir. Boudin Chablis is striking in its citrus-inspired flavors, its pure aromas and its mouth-watering, tangy finish.

WINERY: Domaine de Chantemerle (A. & F. Boudin)

WINEMAKER: Francis Boudin

ESTABLISHED: 1960s

REGION: FRANCE • Chablis • La Chapelle Vaupelteigne

APPELLATION: Petit Chablis AOC

BLEND: 100% Chardonnay

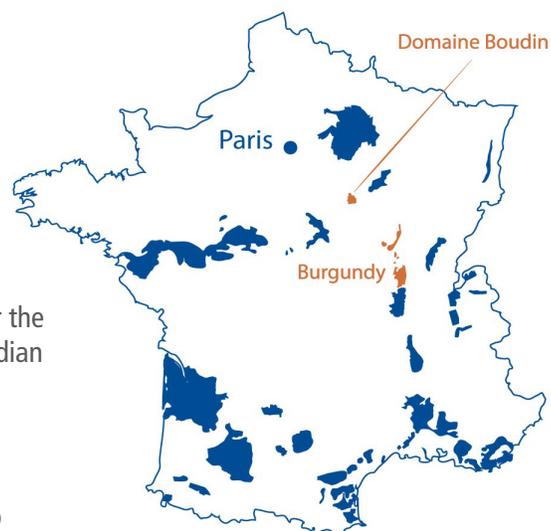
VINEYARDS: A selection of younger-vine fruit from estate vineyards near the village of Beine, a village to the west of Chablis. Soils are mostly Portlandian clay, with some Kimmeridgian chalk.

AGE OF VINES: 10 years, on average.

WINEMAKING: Hand-harvested. Pressed full cluster and fermented on indigenous yeasts in temperature-controlled tanks. Aged also in tank (no barrel aging). Bottled unfinned and unfiltered.

TASTING IMPRESSIONS: Aromas of green apple, lemon pith, white blossoms, chalk dust. Light bodied, pure and lively

PAIRING SUGGESTIONS: As an aperitif; with oysters or other fresh shellfish; soft ripe French cheese



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