DOMAINE JOLLY
PETIT CHABLIS 2019

BACKGROUND

With four generations of experience, Domaine Jolly is known for producing traditional, mineral-driven Chablis wines. The Domaine is located in Maligny, just a few miles north of Burgundy's famous Chablis village. The winery is managed by Denis Jolly, whose main focus is creating wines that are a true expression of the Kimmeridgean & Portlandian terroirs.

Domaine Jolly consists of 42 acres of Petit Chablis, Chablis and Chablis 1er Cru Fourchaume. Chardonnay is the only varietal grown on the estate which produces wines from three vineyard appellations: Petit Chablis consists of 11 acres with an average vine age of 3 to 30 years, Chablis consists of 33 acres with an average vine age of 3 to 60 years, and Chablis 1er Cru Fourchaume consists of 1.5 acres with an average vine age of 40 years old.

APPELLATION
Burgundy, France

VARIETAL COMPOSITION
100% Chardonnay
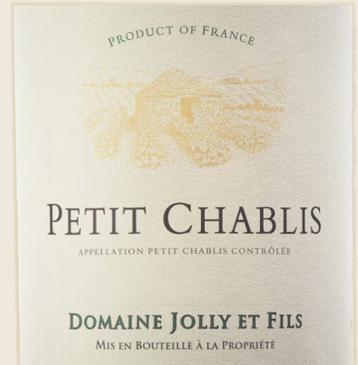
WINEMAKING & VINTAGE NOTES
The vines grow on hard, brown Portlandian limestone soils, which at times can be muddy and sandy. The vineyards are situated high on a plateau, so the vines have a varied exposure, mostly south and east.

Grapes are machine-harvested and are gently pressed in a pneumatic press before undergoing alcoholic fermentation for a period of seven days in stainless steel vats. Malolactic fermentation follows for 30 days and the wine is aged on its lees for seven to eight months. Before release, the wine undergoes cold tartaric stabilization.
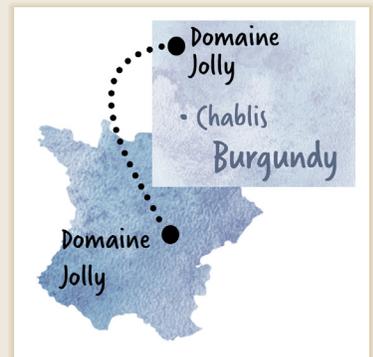
TASTING NOTES
A pale yellow wine with notes of white fruits, lemon and grapefruit. On the palate, this is a pure and lively wine which has good acidity and notes of ripe apple.

Excellent with poultry, grilled seafood, vegetarian dishes and a variety of cheeses.

WINEMAKER
Denis Jolly

TECHNICAL DATA
Alcohol
12%

GENERATIONS OF CHABLIS IN THE PURE TRADITION OF BURGUNDY VINEYARDS

TAUB FAMILY SELECTIONS