



# CHARLES HUGOT



## Petit Chablis - “Derrière les Murs”

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Petit Chablis is not a "small" wine, it is simply Chardonnay speaking with the accent of the heights more ethereal, more spirited, more direct.

### GEOLOGY

"Derrière les Murs" (Behind the Walls) occupies the upper part of the hillside, where dry-stone walls have shaped the landscape for centuries. These high slopes, often underestimated, produce wines of crystalline freshness and electric tension.

### VITICULTURE

The soils are maintained through regular plowing, promoting microbial life, aeration, and deep root growth.

### VINIFICATION

Hand-harvested at optimal ripeness to preserve freshness. Fermented in stainless steel tanks with native yeasts. Short aging (6 months) on fine lees to preserve the crisp fruit and liveliness.

### TASTING

Very pale color with silvery highlights. A lively nose of citrus, apple blossoms, and chalky notes. Straightforward and precise on the palate, with crisp acidity and a refreshing, mineral finish. A wine that's both refreshing and sophisticated, best enjoyed young but capable of aging gracefully.

### FOOD & WINE PAIRINGS

Aperitif, flat oysters, fish tartare, fresh goat cheese, plant-based cuisine.

Domaine Charles Hugot

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