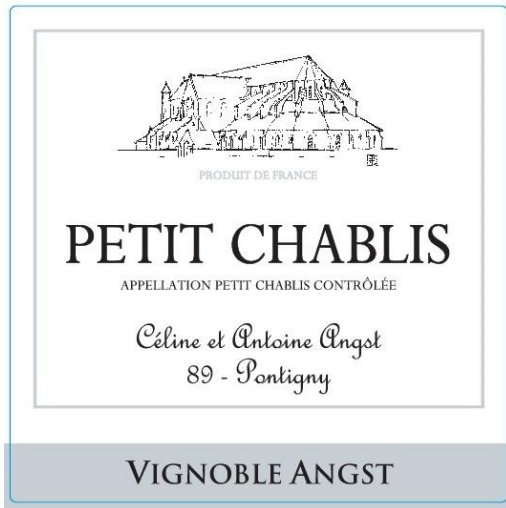


Petit Chablis 2018, Vignoble Angst



Technical Data	
Country	France
Region	Chablis
Appellation	Petit Chablis
Producer	Vignoble Angst
Founded	2013
Farming	Organic
Vineyard Age	20 years
Varietal(s)	Chardonnay
Soil Type	Limestone, Clay
Alcohol	12.5%
Residual Sugar	0.1%
Acidity (g/L)	5.9
pH	3.5
Fermentation	natural/stainless steel
Aging/Maturation	stainless steel

Producer Description

Vignerons are unfortunately full of angst each year about their vignobles (the places where those noble grapes are grown!), particularly in Chablis with its annual bouts with the two G-forces of gelee (frost) and grele (hail). This is an example of double Angst, however, with the talented team of Antoine & Celine Angst producing beautifully balanced and expressive wines such as their Premier Cru Cote de Jouan, AOC Chablis, Petit Chablis, and a Bourgogne Blanc each year.

As growing seasons are getting warmer, the Angsts have also made the decision to let their grapes reach full physiological maturity to create very expressive wines. Although their wines may not seem as being “bone dry” and with “bracing acidity” as more traditional Chablis wines (where in many years in the past the grapes don’t get ripe!), the expressiveness of their wines is both delightful and results in lots of food pairings.

Tasting Notes

This is an interesting Petit Chablis as 40 percent of the fruit is from younger vines in the Angst’s Chablis AOC vineyards. As such, the wine has a richness and minerality that distinguishes it from typical Petit Chablis wines. Aromas are of honey, white flowers, linden, honeydew melon, and a hint of ripe canteloupe. There is very refreshing minerality along with flavors of honeydew melon, freshly picked pears, and mild apples along with hints of cherries and ripe strawberries. There is a perfectly balanced medium body but which seems more fully bodied from the wine having been matured on its lees.

Food Pairings

Food pairings are quite versatile and would include crab, halibut, seafood salads and pasta dishes, chicken, veal, pork, creamy pasta dishes, mild curries, Asian noodle dishes, Asian chicken, pork, and vegetable stir fries, pork verde, creamy Mexican dishes, and mild cheeses.