



The Petit Chablis appellation was created in 1944. Unlike Chablis, which is a hillside vineyard, the Petit Chablis is grown on trays & tops of hillsides. The implantation on the zones vineyard peripherals on land very white portlandians gives wines a fruity, fresh and light that allow them to be served as an aperitif, but also on cold starters (deli meats, raw vegetables, fruits from seas ...).

The terroir of Courgis is covered with small stones and the red soils are little deep. In addition, the altitude gives an unparalleled air character.

It is usually vinified in vats to allow it to keep freshness, minerality and floral aromas. The Little Chablis of the village of Courgis are definitely drier and less tender than those in the northern part of Chablis, which brings them closer to Chablis.

The Petit Chablis is currently more and more planted since we arrive saturation in the other appellations. The wines of this AOC, whose name already existed at the beginning of the century, have in no way a "small" character, but specific criteria allow them to be appreciated in its premium youth. In short, this wine, more evolutionary in maturity than the Chablis, presents both the Chardonnay side (for the fruit) and that of the terroir, by this minerality Chablis.

Wine futures, terrace, counter, wine of thirst and pleasure, it does not does not need to be accompanied with a meal. It can be fluently consumed alone, in its youth, to keep its freshness, its fruit and its vivacity.

Very thirst-quenching, easy-drinking and elegant, consuming on any occasion, without no complex, the first glass calls the second because it is not heavy but satiating.

At Domaine George, the Petit Chablis are worked in the same way as the other names: short stature, reasoned control and tillage in order to enhance the expression and authenticity of the terroir. The production area is one hectare, three-quarters of which are over thirty years old. Production varies from 7500 to 8000 bottles a year.