

Domaine Besson, Petit Chablis, Burgundy, France, 2023

PRODUCER PROFILE

Situated in the heart of Chablis, Domaine Besson is the proud owner of an exceptional wine-producing heritage, seeking to express and transmit in its wines the purity and sensitivity of this unique terroir.

The estate is an independent family-owned and run domaine spanning four generations. Today, their 21 hectares comprises holdings in Petit Chablis, Chablis and selected Premiers/Grands Crus. Alain Besson has handed more control to his daughter Camille, who looks after the winemaking and marketing, along with his son Adrien who is responsible for the vineyard work. Practising 'lutte raisonnée' in the vineyards and manual harvesting (for the Grands Crus only), their thoughtful, sensitive winemaking gives rise to wines that offer a pure expression of fruit in a fine and elegant styling.

VITICULTURE

The grapes for Petit Chablis come from vineyards planted on slightly younger limestone soils, often located on the outskirts of the Chablis appellation. Domaine Besson practices sustainable viticulture, including Guyot pruning and careful canopy management to promote healthy fruit. Harvest is done by hand to ensure optimum ripeness and freshness.

WINEMAKING

Fermentation occurs in stainless steel tanks at controlled temperatures to preserve freshness and varietal aromas. The wine is aged briefly on lees in vats to add a touch of texture while maintaining its crisp, clean profile. No oak influence is present, emphasising purity and vibrancy .

TASTING NOTE

The Petit Chablis presents a light, pale yellow colour with fresh green highlights. The nose is fresh and delicate, revealing citrus fruits such as lemon and lime, green apple, and subtle floral hints. There is a crisp, mineral undertone reminiscent of wet stone and chalk. On the palate, the wine is bright and lively, with zesty acidity and a clean, refreshing finish marked by delicate minerality, making it a lively, easy-drinking white.

FOOD MATCHING

Seafood starters, fresh salads, sushi, and mild cheeses.

PETT CHABLIS PETT CHABLIS PORT OR THE SESSON COLUMN TO CHABLIS COL

Product code: 5702

TECHNICAL DETAILS

Varieties:

Chardonnay 100%

Features:

Vegetarian

Vegan

Producer works organically

ABV: 12% **Oak Ageing Colour:** White No oak ageing

Style: Still wine **Case Size:** 6 x 75cl