

## FRANÇOIS MARTENOT

**\$24.75**

\* Suggested retail price

### Les Ammonites Petit Chablis 2020

	Product code	14168411
	Licensee price	\$22.82
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Still wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	Burgundy
	Subregion	Chablis
	Appellation	Petit Chablis
	Classification	Not applicable
	Varietal(s)	Chardonnay 100 %
	Alcohol percentage	12.5%
	Colour	White
	Sugar	Dry
	Sugar content	0,54
	Closure type	Cork
	À boire	Ready to drink

#### ABOUT THIS WINERY

A great specialist in Burgundy and Beaujolais wines, Maison François Martenot is located at Vignoles near Beaune. Rooted in one of the most prestigious wine-growing regions in the world, it reaps the benefit of its excellent reputation and flawless know-how. She proposes three ranges of wine covering the region's main appellations with nearly 100 appellations: AOP Régionales, AOP Villages, AOP Grands Crus et AOP Premiers Crus.

#### TASTING NOTES

Clear dress, pale gold. The nose is very distinctive with notes of orange blossom, lime and grapefruit. The mouth is straight and taut with a sustained acidity which marks the finish and ensures an incredible freshness. Ideal as an aperitif, but also on poultry and veal in a creamy sauce, meat or fish risottos, grilled fish, cold antipasti and ratatouille, mixed salads, sushi. Perfect on goat cheeses. Service temperature: 10 to 11 ° C.

#### PRODUCT NOTES

The Chablis region is a limestone plateau cut by valleys. This limestone is said to be "Kimmeridgian" and contains marine fossils in a whitish cement (bottom of the ocean). It is this marine nature that gives this Chablis minerality.

<https://www.frechette.vin>  
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### PRODUCTION NOTES

Mechanical harvest. Traditional vinification. The grapes are pressed on arrival at the winery in pneumatic presses. The alcoholic fermentation takes place in thermo-regulated vats at 16 ° C. The wines are aged on fine lees for nine months in stainless steel tanks.

