



AOP Petit Chablis

White

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE DES PÉREGRINS

PRESENTATION

Nestled in the village of Poilly-sur-Serein, in the southeastern part of the Chablis appellation, the Domaine des Pérégrins is a family-run estate that embodies the vibrant spirit of the region. The domaine was established in 1982 by Laurent Moreau, who planted his first vines on these limestone hillsides, restoring the land's winegrowing purpose after decades of mixed farming. Today, the estate spans 13 to 14 hectares, exclusively planted with Chardonnay, and produces wines under the Petit Chablis and Chablis appellations. Since 2011, Éléonore Moreau has taken the lead in winemaking, working alongside her brother, and together they have brought a dynamic new vision to the family estate. The vineyard is cultivated with deep respect for the land and biodiversity: mechanical weeding has been stopped, soils are ploughed, and cover crops are used to encourage vine rooting and natural balance. This environmentally conscious approach was officially recognized with organic certification starting from the 2022 vintage. In the cellar, vinifications are carried out with minimal intervention, allowing natural fermentations to unfold freely. Wines are aged for extended periods on the lees to enhance texture and depth. The domaine produces expressive, terroir-driven Chablis and Petit Chablis, along with more selective cuvées such as Chablis Premier Cru Côte de Jouan, each one highlighting the hallmark minerality of the Jurassic soils and the finesse of Chardonnay from Chablis.

VARIETAL

Chardonnay 100%

LOCATION

This Petit Chablis comes from the higher-altitude plateaus and cooler slopes surrounding the core Chablis appellations. Situated on the outskirts of Chablis and Chablis Premier Cru zones, the vineyard enjoys a breezy, cool microclimate that ensures slow ripening and excellent preservation of acidity and freshness.

TERROIR

The vines are rooted in Portlandian limestone soils, younger and more superficial than the classic Kimmeridgian layers. This terroir produces light-bodied, fruit-forward wines with a lively character and a subtle, chalky minerality.

IN THE VINEYARD

The vineyard is managed sustainably, with short pruning to control yields and moderate grass cover to maintain soil balance. Each vintage is adapted carefully to highlight the crisp, aromatic expression of Chardonnay in its most vibrant form.

HARVEST

Grapes are picked at full aromatic maturity, typically in the early morning to retain their crunch and freshness. Yields are kept moderate to achieve a wine that's both expressive and easy-drinking, true to the spirit of Petit Chablis.

WINEMAKING

After gentle pressing, the must is cold-settled and fermented in temperature-controlled stainless steel vats. Fermentation is carried out at low temperatures to preserve delicate primary aromas. No oak is used, allowing for a clean, fresh, and fruit-driven profile.

AGEING

Aged for around 6 months on fine lees in stainless steel only. This lees contact adds a subtle roundness without overshadowing the wine's natural clarity and lift. The absence of oak emphasizes the wine's direct, drinkable style.

SERVING

Serve chilled, between 8 and 10°C (46–50°F). Best enjoyed within 2 to 4 years of the vintage to capture its zesty freshness, although some vintages may hold a little longer.

AGEING POTENTIAL

2 to 3 years

TASTING

Brilliant pale yellow in color, the wine opens with lively aromas of lemon zest, green apple, and white flowers. The palate is bright, crisp, and delicately mineral, finishing with a pleasant citrus lift.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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FOOD PAIRINGS

A perfect apéritif wine, but also pairs beautifully with:

- Sushi, ceviche, whelks, or lime-marinated shrimp
- Warm goat cheese salads, steamed fish, or herb omelettes
- Truffled croque-monsieur, light quiches, or grilled vegetable tapas