



Petit Chablis, Lamblin et Fils 2024

White | France | Chablis | 12% | Dry, crisp white

CODE: PC450243

Fermented in tank with three to four months on lees prior to bottling. Pale gold with a lovely nose of juicy white stone fruit, succulent and floral with a tangy green note, but creamy too, leading to a palate of white stone fruit, fresh, juicy and racy with a creamy plumpness behind. Really nicely done and refreshing with a light mineral bite. Drink 2026 - 2028

Tasting Notes

Originally vine growers before becoming winemakers, Lamblin is currently run by the 11th and 12th generations – pretty impressive! Brothers Didier and Michel have been joined by their respective sons who are now fully immersed in both the vineyards and cellars.

75cl Bottle

£21.50

Case (12 bottles)

£258.00

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