



CHABLIS – TECHNICAL SHEET

Appellation : Chablis

Grape variety : 100 % Chardonnay

Soil : clayey-limestone

Subsoil : Kimmeridgian

Exposition : South-East and South-West

Area : 8,80 hectares

Age of the vineyard : about 36 years old

Harvest : mechanical harvesting,
From the 5th to the 13th of September 2022

Vinification : alcoholic and malolactic fermentations , vinification
and ageing in thermoregulated stainless steel vats

Vines : worked with the High Environmental Value (HEV)
Certification - Level 3

Bottling : in June 2023

Ageing potential : 2 to 5 years

Tasting : brillant yellow-greenish colour, fruity, with white flowers,
pineapple and citrus flavours,
Well-balanced in mouth, with a nice acidity and minerality, good
length of mouth, a straightforward wine.

Food-wine pairings : ideal partner for aperitif, seafood, fish, white
meat and with a few cheeses (goat cheese...)



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