



CHABLIS « Cuvée Prestige » – TECHNICAL SHEET

Appellation : Chablis

Grape variety : 100 % Chardonnay

Soil : clayey-limestone

Subsoil : Kimmeridgian

Exposition : South-East

Area : 2,30 hectares

Age of the vineyard : 36 years old

Harvest : mechanical harvesting,
From the 4th to the 10th of September 2024

Vinification : alcoholic and malolactic fermentations ;
vinification and ageing for 70 % of the harvest in thermoregulated
stainless steel vats and for 30 % in oak barrels for 9 to 10 months ;
blending just before bottling.

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

Bottling : in July 2025

Ageing potential : 5 to 7 years

Tasting : light yellow colour ; a fruity nose, with a few toasted
aromas. Well-balanced in mouth, full of finesse with a good length.
Fresh fruit flavours : peach, apricot, citrus
Woody flavours : vanilla

Food-wine pairings : a perfect accompaniment for seafood,
shellfish, fish, white meat and with a few cheeses (goat cheese,
comté...)



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