

2019 DOMAINE CHEVALLIER CHABLIS

DOMAINE CHEVALLIER, CHABLIS, FRANCE



THE WINE:

100% Chardonnay from 35 year old vines. Fermented in glass lined stainless steel and aged without any oak. The 2019 vintage was a great year for Chablis and White Burgundy in general, despite very low yields. The wines are concentrated and generous but with enough acids to keep them lively and energetic.

THE ESTATE:

The tiny estate was started in 1986 by two brothers, Claude and Jean-Louis Chevallier. In 2015 Claude's daughter Celine began to take over the management of the company, while Claude still handles winemaking. Their family has been growing grapes in Burgundy since 1788. The vineyards are spread out over three appellations; Petite Chablis, Chablis, and Chablis 1er Cru with a total of eleven acres all planted with Chardonnay. The soil is the famous Kimmeridgian soil composed of limestone and clay.

TASTING NOTES:

Color: bright yellow with slight greenish hues

Aromas: Meyer lemon, Granny Smith apples, crushed white stones, and floral notes

Flavor & Texture: Citrus and green apple mingle with minerals and river stones; the body is lean, clean and refreshing

Food Pairing: Oysters are the ultimate pairing with Chablis but any shellfish will shine with the chalky minerality of the

-DRINK NOW THROUGH 2029-