



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 : 30 years old

Harvest : mechanical harvesting, 20 to 26 September

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 : conducted with a supervised control since 1992

Bottling : in July

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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