



CHABLIS – TECHNICAL SHEET

Appellation : Chablis

Grape variety : 100 % Chardonnay

Soil : clayey-limestone

Subsoil : Kimmeridgian

Exposition : South-East and South-West

Area : 13 hectares

Age of the vineyard : about 30 years old

Harvest : mechanical harvesting, 15 to 25 September

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

Vines : conducted with a supervised control since 1992

Bottling : in July

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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