

DOMAINE DU CHARDONNAY

CHABLIS 2024

APPELLATION CHABLIS CONTROLEE | BURGUNDY, FRANCE | 100% CHARDONNAY



Vintage	2024
Appellation	Chablis AOC
Region	Chablis, Burgundy, France
Variety	100% Chardonnay
Alcohol	12% ABV
Soils	Kimmeridgian clay-limestone
Vinification	Temperature-controlled tank
Elevage	Tank
Service	10-12 C / 50-54 F

THE DOMAINE

Founded in 1987, Domaine du Chardonnay was created when three Chablis winegrowers joined their vineyards and expertise under one estate. Today the domaine farms approximately 38 hectares and produces wines from its estate vineyards in the heart of Chablis.

VINEYARD & TERROIR

The domaine's Chablis vineyards encompass approximately 18.95 hectares of hillside sites. The vines are rooted in classic Kimmeridgian clay-limestone, the geological signature associated with Chablis' freshness, tension and mineral expression.

VINIFICATION - 2024

The 2024 Chablis is vinified in temperature-controlled tanks, with controlled alcoholic fermentation and malolactic fermentation. Elevage is in tank, followed by cold stabilization prior to bottling. The approach is designed to preserve Chardonnay's purity, freshness and mineral character.

TASTING NOTES

Appearance: Pale yellow with brilliant highlights.
Nose: Fresh citrus, white fruit and floral notes with smoky-mineral nuances, almond and honeysuckle.
Palate: Fresh and energetic, with a supple mid-palate, bright acidity and a clean mineral finish.

FOOD PAIRING

Oysters and shellfish; grilled or roasted fish; seafood; salads; poultry; white meats; fresh goat cheese.

SERVICE & CELLARING

Serving temperature: 10-12 C / 50-54 F
Suggested drinking window: approximately 3-5 years from vintage.

ESTATE PRACTICES

The estate has been associated with HVE Level 3 environmental certification and EVE Vegan certification.

Pure Chardonnay. Kimmeridgian limestone. Classic Chablis.