

CHABLIS

THE ESTATE: The Domaine Hamelin harvests grapes from an area of 36.70 hectares. These vines extend over three villages: Poinchy, Beines and Lignorelles. The head office and the vat room are located at Lignorelles.

THE VINES: A total area of 19.4 hectares, grown in the three villages mentioned above. Among these vines, in the designated Chablis area, there are still some old vines (1 ha) of 70 years and over. If the year so allows, a special wine is made from these older vines, called the Chablis "Vieilles Vignes." The subsoil is generally limestone (Portlandian). The average annual production is 1125 hl. The varietal composition is 100% Chardonnay.

VINIFICATION: Traditional vinification in thermo regulated vats. Maturation in vats can last more than 9 months and then is followed by a collage and filtration.

TASTING NOTES:

- Colour: vivid yellow with a hint of green.
- Nose: still discreet with a touch of hawthorn blossom and freshness.
- Palate: round, fresh and mineral. It has good length and a powerful finish.

The Chablis is served chilled (10 to 12°C) with oysters, seafood, charcuterie pâtés and deli meats, pork dishes or snails. It also goes well with goats' cheeses and gruyere cheese.

Will keep 5 to 8 years.

