Petit 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 9.95 hectares grown around the village of Lignorelles, on the edge of the Chablis vineyards. The soil is clay and limestone and the average annual production is 580 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: Color: vivid, light gold yellow, with a slight hint of green. Nose: expressive, white flowers tending towards iodine. Palate: rounded with a touch of minerality, soft with good length of finish.

Serving Suggestion: It can be drunk at any time of the day, particularly as an aperitif or with lunch. It is a perfect match for 'charcuterie' pâtés and deli meats, as well as a number of cooked dishes. Serve at between 10 and 12°C.

Cellaring Potential: Will keep 2 to 5 years.