

2013 DOMAINE CHEVALLIER “CUVEE PRESTIGE”



THE WINE:

100% Chardonnay from 35 year old vines. 70% of the fruit is barrel fermented with 30% fermented in steel. Aged 10 months in French oak barrels.

THE ESTATE:

The tiny estate was started in 1986 by two brothers, Claude and Jean-Louis Chevallier. Their family has been growing grapes in Burgundy since 1788. The vineyards are spread out over three appellations: Petite Chablis, Chablis, and Chablis 1er Cru with a total of eleven acres all planted with Chardonnay. The soil is the famous “Kimmeridgian soil” composed of limestone and clay.

TASTING NOTES:

Color: Bright yellow with greenish hue.

Aromas: Golden apple, citrus butter, some toast.

Flavors & Texture: Fresh fruit, peach, citrus, mineral. Creamy, silky mouthfeel.

Food Pairing: Shellfish pasta.

~ DRINK NOW THROUGH 2020 ~