

# 2014 DOMAINE CHEVALLIER CHABLIS

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## **THE WINE:**

100% Chardonnay from 35 year old vines. Fermented in glass-lined stainless steel and aged without any oak.

## **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:** Lemon rind, mineral water and lime blossom.

**Flavors & Texture:** Crisp, fresh and clean with citrus and wet stone and green apple skin.

**Food Pairing:** Shellfish pasta.

~ DRINK NOW THROUGH 2020 ~