

## BURGUNDY

### CHABLIS

#### DOMAINE CHEVALLIER

Appellation	Chablis A.O.C.
Type of wine	White wine
Grape varieties	100% Chardonnay
Soil	Argilo-calcareous. 13 Ha
Age of the vines	20 years-old
Yearly prod.	
Harvest	
Vinification	Total malolactic and alcoholic fermentations. Maturing in temperature -controlled tanks. Maturation lasts 9 months, until bottling
Drink tips	Aperitif, seafood, fish, white meats and few cheeses. Ageing potential from 4 to 5 years
Tasting	Brilliant yellow-greenish color, with white flowers, pineapples and almond flavors. Well-balanced in mouth, with a nice acidity and minerality. Good ending
Awards	<p><b><u>Vintage 2006</u></b></p> <ul style="list-style-type: none"> <li>- Silver Medal : Concours Vignerons Indépendants de France</li> <li>- Silver Medal : Mâcon 2008</li> <li>- 1 star Guide Hachette 2009</li> </ul>



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