

BURGUNDY

CHABLIS “CUVÉE PRESTIGE”

DOMAINE CHEVALLIER

Appellation	Chablis A.O.C.
Type of wine	White wine
Grape varieties	100% Chardonnay
Soil	Argilo-calcareous. 1 Ha
Age of the vines	20 years-old
Yearly prod.	
Harvest	
Vinification	Total malolactic and alcoholic fermentations. Maturing in barrels for the 1/3 of the volume, and in tank for the rest. Maturation lasts 9 months, until bottling.
Drink tips	Seafood and fine fishes, white meats and few cheeses. Ageing potential from 5 to 6 years
Tasting	Brilliant yellow-greenish color, with almond flavor, slightly toasted. Well-balanced in mouth, with a nice acidity and minerality
Awards	<u>Vintage 2007</u> - Gold medal : Burgundia



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