



## CHABLIS « Cuvée Prestige » – TECHNICAL SHEET

**Appellation :** Chablis

**Grape variety :** 100 % Chardonnay

**Soil :** clayey-limestone

**Subsoil :** Kimmeridgian

**Exposition :** South-East

**Area :** 2,30 hectares

**Age of the vineyard :** 30 years old

**Harvest :** mechanical harvesting, 20 to 26 September

**Vinification :** alcoholic and malolactic fermentations ; vinification and ageing for 70 % of the harvest in thermoregulated stainless steel vats and for 30 % in oak barrels for 9 to 10 months ; blending just before bottling.

**Vines :** conducted with a supervised control since 1992

**Bottling :** in July

**Ageing potential :** 5 to 7 years

**Tasting :** light yellow colour ; a fruity nose, with a few toasted aromas. Well-balanced in mouth, full of finesse with a good length.

Fresh fruit flavours : peach, apricot, citrus

Woody flavours : vanilla

**Food-wine pairings :** a perfect accompaniment for seafood, shellfish, fish, white meat and with a few cheeses (goat cheese, comté...)



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