

DOMAINE ELLEVIN 2022 CHABLIS 1ER CRU VAUCOUPIN

As far back as the history of the family, the Ellevins have always cultivated vines. It was in 1975 that Jean-Pierre developed the family Domaine and specialized in the vinification of Chardonnay. Today 4th generation winemaker, Alexandre Ellevin charts the path for high quality driven wines made with a respect for the characteristics of Chablis.

VINEYARDS

The estate is headquartered in the village of Chichée, south-east of Chablis. Ellevin is 39 acres of exclusively Chardonnay vines that extend over both banks of the Serein river, mostly Chablis, with small acreage of Petit Chablis and 1er Cru Vaucoupin and Vosgros. Vines range from 25-60 years old. Kimeridgian limestone clay.

APPELLATION

Chablis

COMPOSITION

100% Chardonnay

VITICULTURE

Sustainably grown, non-certified, with practices that include plowing to limit use of chemicals in soils and vines. Guyot Double trained vines.

WINEMAKING

Fermented with indigenous yeasts for 15 days at 18 to 22°C. Malolactic fermentation for 15 days at 18 to 22°C. Aged in stainless steel on fine lees for 8 to 12 months.

ALCOHOL

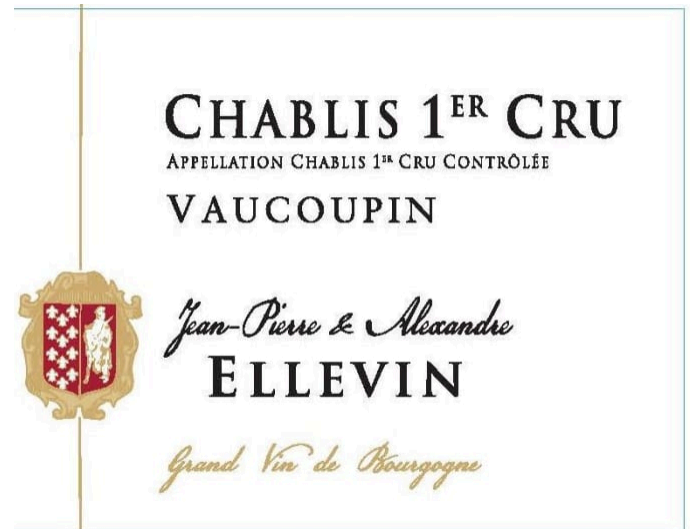
13%

TASTING NOTES

Expressive and fragrant nose. Beautiful aromas of citrus, pear and mirabelle plum, complemented by a pleasant touch of minerality. Superb texture. Fleishy palate dominated by citrus fruits.

SERVE WITH

Excellent with shellfish, andouillette sausage, poultry, pork, and soft cheeses.



UPC bottle 750 ml:

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GTIN-14 case 12x750ml:

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SKU # 750 ml

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