

DOMAINE ELLEVIN 2022 CHABLIS

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. Kimmeridgean limestone clay. Guyot Double trained vines.

APPELLATION

Chablis

COMPOSITION

100% Chardonnay

VITICULTURE

Sustainably grown, non-certified, with practices that include plowing to limit use of chemicals in soils and 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 6 to 12 months.

ALCOHOL

12.5%

TASTING NOTES

A very fresh, lively and mineral nose. Notes of flint, green apple, lemon.

SERVE WITH

Excellent aperitif or enjoyed with asparagus, salads, grilled fish, shellfish, and poultry dishes. Pairs well with spicy foods, such as curry.



UPC bottle 750 ml:

097871016889

GTIN-14 case 12x750ml:

10097871016886

SKU # 750 ml

ELLE011222

