

## DOMAINE ELLEVIN 2022 PETIT 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. 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.

### 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

12.5%

### TASTING NOTES

Pleasant aromas of white flowers, mixed with citrus notes of lemon, grapefruit and a mineral base. Round palette with a fresh balanced body and hint of salt.

### SERVE WITH

Pairs with charcuterie and cheeses, spring salads, seafood, and an excellent apertif.



UPC bottle 750 ml:

097871016872

GTIN-14 case 12x750ml:

10097871016879

SKU # 750 ml

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