



Chablis 'Cellier du Valvan'

2020 3 x Magnums 3x150cl

Grapes
100% Chardonnay

Region/Appellation
Chablis

Alcohol by volume
12.50%

Residual Sugar
1 g/l

pH
3.3

Total Acidity
5.83 g/l

Drinking Window
2024 - 2027

Tasting Guide



Tasting note printed
21/07/2024

Winemaker Notes

This very elegant Chablis is bursting with white flowers and stone fruits aromas. Round and subtle on the palate, this wine has a long finish with a stony character and a fresh acidity that leaves you wanting more.

Vineyard

The grapes come from different vineyards within the Chablis appellation, planted on limestone soils.

Winemaking

The fermentation takes place in stainless steel tanks and then the wine is aged on its fine lees.

Vintage

A vintage of excellent quality, which started early thanks to a warm spring and early summer, with some very hot weather in July and August. Pinot Noir in particular had small berries, but beautifully concentrated and Chardonnay managed to hold its acidity.

Food match

Grilled and Roasted White Meats

Perfect as an aperitif or with seafood platter.

