



Grapes
100% Chardonnay

Region/Appellation
Chablis

Alcohol by volume
12.50%

Residual Sugar
less than 2 g/l

pH
3.38

Total Acidity
5.58 g/l

Drinking Window
2024 - 2026

Tasting Guide
1 2 3 4 5 6 7 8
Dry Medium Sweet

Tasting note printed
23/12/2024

Chablis 'Cellier du Valvan'

2022 12 x Half Bottles

12x37.5cl

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.

Food match

Grilled and Roasted White Meats

Perfect as an aperitif or with seafood platter.

