

Grapes

100% Chardonnay

Region/Appellation Chablis

Alcohol by volume 12.50%

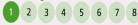
Residual Sugar less than 2 g/l

pH 3.38

Total Acidity 5.58 g/l

Drinking Window 2024 - 2026

Tasting Guide



Medium

Swee

Tasting note printed 23/12/2024

Chablis 'Cellier du Valvan' 2022 12 x Half Bottles 12×37.5cl

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.

