



## Domaine Chevalliers Chablis BURGUNDY (FRANCE)

Descending from an old family of wine growers living in Courgis, farmers for generations since 1788 - doing mixed farming including cereal farming and, some years ago, cattle and ovine race breeding - the two brothers, Claude and Jean-Louis, decided to revive the ancestral activity in 1986.

Primarily Chablis wine because the appellation stretches itself out on almost 13 hectares. The appellations are delimited by the geological areas of the secondary Jurassic, a Kimmeridgian soil made of limestone and clay. The wine-making process takes place in a wine and spirit house in Montallery. Montallery is a typical little village surrounded by hills and located between Beines and Courgis.

**Grapes:** Chardonnay

**Terroir:** Clay Limestone - Kimmeridgien

**Viniculture:** Total malolactic and alcoholic fermentations. Maturing in temperature - controlled stainless vats.

**Alcohol:** 12.5% vol.

**Appearance:** Brilliant yellow-greenish.

**Nose:** White flowers and warm golden apples

**Palate:** Tropical fruits- pineapple and guava with hints of almond. Nice acidity and minerality.

**Pairings:** Aperitif, seafood, fish, white meats and cheeses.

**Awards:** Argent medal Concours BURGONDIA 2013 Tastevinage Printemps 2013 Chevalliers du Tastevin

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## Burgundy Wine Region of France

**Climate:** Burgundy experiences very hot summers and very cold winters. It is the coolest and most northern red-wine producing region in the world. The vintages from Burgundy can vary greatly as there are years that lack sun or have unpredictable rainfall. This can lead to un-ripened grapes, and less flavorful wines.

There are two main grape varieties grown in Burgundy: Chardonnay & Pinot Noir. However, this region does not classify their wines according to varietal; it is all about the 'terroir' for a particular wine. The ranking of wines from least to most sophisticated are: Bourgogne Blanc/Rouge; Villages; Premier Cru; Grand Cru.

**Chablis** is the northernmost wine district. Almost all production is Chardonnay, making a dry white wine renowned for the purity of its aroma and taste. The cool climate of this region produces wines with more acidity and flavors less fruity than Chardonnay wines grown in warmer climates. The wines often have a "flinty" note, sometimes described as "goût de pierre à fusil" ("tasting of gunflint"), and sometimes as "steely". In comparison with the white wines from the rest of Burgundy, Chablis has on average much less influence of oak. Most basic Chablis is unoaked, and vinified in stainless steel tanks.