

## DOMAINE ELLEVIN 2022 CHABLIS

*As far back as we go in the history of the family, the Ellevins have always cultivated vineyards. It was in 1975 that Jean-Pierre developed the family Domaine and specialized in the vinification of Chardonnay. Domaine Ellevin wines are made with passion and a respect for the characteristics of the Chablis appellation.*

### VINEYARDS

The estate is headquartered in the lovely village of Chichee, to the south-east of the Chablis appellation. Ellevin is 16 hectares of vines exclusively in Chardonnay. The domaine has holdings on both banks of the Serein river, mostly AC Chablis, with small acreage of Petit Chablis and 1er Cru Vaucoupin and Vosgros. Vines range from 25-60 years old

### APPELLATION

Chablis

### COMPOSITION

100% Chardonnay

### VITICULTURE

Certified Organic in France, Agriculture Biologique (AB). Yields of 3 tons/acre. Sustainably grown, non-certified, with limited use of chemicals in the vineyards.

### 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 6 to 12 months.

Macerated 3 weeks on the skins and fermented at 68°F in stainless steel tanks. Matured 6 months on the fine lees in concrete tanks.

### ALCOHOL

12.5%

### TASTING NOTES

A very fresh, lively and mineral nose. Notes of flint, green apple, lemon.

### SERVE WITH

Excellent aperitif or enjoyed with asparagus, salads, grilled fish, shellfish, and poultry dishes. Pairs well with spicy foods, such as curry.



UPC bottle 750 ml:

097871016889

GTIN-14 case 12x750ml:

10097871016886

SKU # 750 ml

ELLE011222



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as Thai Curry.  
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