Xavier Flouret™

Marly 2022

WINEMAKER	Thierry Hamelin
WINERY	Domaine Hamelin
APPELLATION	Chablis
COUNTRY	France
GRAPE VARIETAL	100% Chardonnay

HISTORY

Since 1860, the Hamelin family has been growing vines in Chablis on a 47-acre (19-hectare) Domaine. The family is both truthful to the heritage and traditions of their ancestors while at the same time using modern techniques to bring out the intrinsic qualities of the Chablis terroir.

TERROIR

The soil is generally chalky, limestone (Portlandian) and its 150 million-year-old kimmeridgian soil along with a temperate continental climate brings a distinctive minerality to the wine.

VITICULTURE & VINIFICATION

The 35-year-old vines yield 4 tons per acre (55 Hl / hectare) for the Chablis AOC. Harvest is done manually (10%) and mechanically (90%). Domaine Hamelin works in a way that is respectful of the environment by adhering to "lutte raisonnée," limiting the use of pesticides and herbicides, the emphasis is put on working the soil naturally. In the thermo-regulated winery the must comes out of the press to the tanks by gravity to once again ensure ideal quality.

AGING

Wines age in stainless steel tanks for 12 to 18 months.

STYLE

Eye: Pale yellow color with hints of gold and green.
Nose: Powerful with notes of minerality and yellow fruits.
Palate: Complex, rounded, and rich, with a good structure and lengthy

FOOD PAIRING

Enjoy as an aperitif or with fish in sauce with a touch of lemon. Serve at 12-14°C (53- 57°F) with oysters, seafood, fish, veal and as a classic with goat cheese & Gruyère.

WHEN TO DRINK

Now and up to 8 years, all year long.

TECHNICALS

Alcohol: 12.5%

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