

Chablis Domaine Dauvissat 2023



Region

Only 100 miles south of Paris, Chablis represents the northern limit of Burgundy's wine regions, centred around the town of Auxerre. The soils are predominantly limestone and chalk, perfect for the Chardonnay grape, the only variety allowed in Chablis. Careful siting of south facing vineyards enables the vigneron to produce classic, dry, and steely wines. The most complex of these are produced from the seven Grand Cru vineyards which are all located on the northern slopes that overlook the town of Chablis itself. The Premier Cru vineyards are scattered around Chablis on the slopes of the valleys and here produce excellent quality wines with a little less intensity.

Producer

Domaine Dauvissat have 53 parcels of vines spread over 22 hectares and 7 communes and managed by Fabien Dauvissat who has a minimal interventionist approach and follows organic and biodynamic practices and will be certified organic from 2022 vintage. His principle is to let the terroir express itself and only intervene when absolutely necessary. Grapes are harvested at optimal maturity and sorted to ensure that only the most healthy grapes are used. Fermentation occurs naturally using the wild yeasts and the wines are vinified according to their geographical location in order to retain a true expression of the terroir.

Tasting Notes

This Chablis comes from vineyards on the hillsides of both sides of the river Le Serein on the famous kimmeridgien soil. This wine sees a malolactic fermentation followed by a long maturation on fine lees. This takes place in both stainless steel and demi muid (600l) barrels and are assembled together after 12 months for a further 6 months age in bottle. The is a complex Chablis which has a rich and crisp mineral note from the soils combined with an elegant texture and fresh pear, green apple and gentle floral notes.

Food

Serve with oysters or escargots.

Technical Information

Country	France
Region	Chablis
Grape(s)	Chardonnay (100%)
Type	White
Style	Mineral
Oaked Style	Unoaked
Body Style	Medium bodied
Sustainable	Yes-sustainable practices

Dry/Sweet Style	Bone dry	
Alcohol Content	12.5%	
Closure Style	Cork	
Organic/Biodynamic	In conversion-organic	
Allergens	Milk:	No
	Egg:	No
Vegetarian/Vegan	Vegetarian:	Yes
	Vegan:	No



Richmond House, 1 The Links
Popham Close, Hanworth,
Middlesex, TW13 6JE

Tel: 020 8744 5550
Fax: 020 8744 5561

info@ellis-wines.co.uk
www.elliswines.co.uk