



# Wine at Home

ARTISAN WINES DELIVERED

NAME *Chablis AOC*

VINEYARD *Jean-Pierre et Alexandre Ellevin*

GROWER *Jean-Pierre & Alexandre Ellevin*

GRAPE/S *Chardonnay*

ALCOHOL *12.5%*



LOCATION *Burgundy*



## SPECIAL FEATURES

Alexandre Ellevin uses traditional methods to produce this completely authentic White Burgundy at his south facing family vineyard in altitude - longer ripening of the grapes and lower yields provides excellent concentration of fruit. Natural cultivation with vinification and maturation in tanks to really underline the flavours of the terroir. Grapes are hand harvested at full maturity and reselected on the sorting tables.

## TASTING NOTES

Ripe, yellow fruit nose with minty hints. A rich, concentrated, mineral and ripe, tropical fruit palate with nutty undertones lead to a long, complex finish.

NOSE	<input type="radio"/> Delicate	<input type="radio"/> Floral	<input type="radio"/> Citrus	<input checked="" type="radio"/> Aromatic	<input type="radio"/> Toasty
PALATE	<input type="radio"/> Dry	<input checked="" type="radio"/> Fruity	<input type="radio"/> Crisp	<input type="radio"/> Complex	<input type="radio"/> Sweet
FINISH	<input type="radio"/> Soft	<input checked="" type="radio"/> Elegant	<input type="radio"/> Mineral	<input type="radio"/> Ample	<input type="radio"/> Fresh

## WINE AT HOME SAYS

*You'd be hard pushed to find a more authentic Chablis. Such a treat and drinking exceptionally well. Pair with everything from hams and hard cheeses to fish and asparagus. Not a bad match with fish and chips!*