



# Chablis 'Cellier du Valvan'

## 2023 6x75cl

### Grapes

100% Chardonnay

### Region/Appellation

Chablis

### Alcohol by volume

12.5%

### Residual Sugar

less than 2 g/l

### pH

3.4

### Total Acidity

5.7 g/l

### Drinking Window

2025 - 2030

### Tasting Guide



Tasting note printed  
30/01/2026

### Winemaker Notes

This very elegant Chablis is bursting with white flowers and stone fruits aromas. Round and subtle on the palate, this wine has a long finish with a stony character and a fresh acidity that leaves you wanting more.

### Vineyard

The grapes come from different vineyards within the Chablis appellation, planted on limestone soils.

### Winemaking

The fermentation takes place in stainless steel tanks and then the wine is aged on its fine lees.

### Vintage

The winter 22/23 was very dry, with a rainfall deficit of more than 80% relative to the norm. The absence of water delayed the start of the vegetative growth cycle. April was cooler, with several late frosts making their presence felt in susceptible areas, but the fact that budbreak for both of our varieties was delayed helped to protect the tender buds from any damage. During the second half of the month, temperatures began to climb, and the vines began to grow vigorously, with the growth cycle further accelerated by the warm temperatures. The weather in summer was equally sunny, with a lack of rainfall apart from few thunderstorms in July. The fungal disease pressure was building, however, and we saw a fair amount of powdery mildew in the vineyards, although we managed to control it well. The weather in August was more variable, with strong growth at the beginning of the month, followed by ten days of intense heat, which blocked further ripening. The return of milder temperatures and some showers allowed maturation to continue, with harvest kick off on the Côte de Beaune on 4th September. The weather in September was, to say the least, unusual: a new heatwave dominated conditions during the first half of the month, so we prioritised the harvest of the white grapes to preserve levels of acidity in the must and concluded the fast-paced picking on 18th September.

### Food match

Perfect as an aperitif or with seafood platter.

