



PETIT CHABLIS 2024

This Petit Chablis is mainly made from grapes harvested on the plateaus, from vines growing on soil with a little clay, giving an accessible, light, and fruity wine. Long ageing makes it lose some of its youthfulness.



2024 Vintage: This year has been challenging for growers and vines alike. The exceptional 2024 weather conditions demanded constant vigilance, relentless work, and compromises right up until harvesting. It required agility and trust, with growers forced to hold their nerve until the very last days. These wines display lovely aromatic freshness. Notes of citrus and white fruits mingle with delicate floral nuances. The palate shows a light, tangy liveliness, finishing with a pleasantly saline, mineral character.

Grape-variety: Chardonnay

Geology & soil: Clay-limestone

Vines: 30 years old, yielding 60hl/ha

Alcohol content: 12.50%

Vinification: Vinification and ageing 100% in stainless-steel vats

Keeping potential: Can be enjoyed from 2026, and will keep for 5 years

Food and wine pairings: Serve at 12-14°C with oysters, seafood, cold cuts, or snails

Tasting notes:

A pale yellow color with hints of green. On the nose, it is floral and fruity with mineral notes. In the mouth, it is crisp and fruity, with a generous attack and a more lively mineral finish.

DOMAINE
Hamelin