

# DOMAINE CARRION CHABLIS 2022

Chablis, Burgundy, France



DOMAINE CARRION



**TASTING NOTES:** The nose is bursting with white fruit aromas, accented with delicate white flowers and chalk. The palate is medium bodied with notes of lime peel and starfruit. The finish is refreshing with balanced acidity and a smooth finish.

**VITICULTURE:** The Chablis region is a limestone plateau that dates back to the Kimmeridgian era, 155 million years ago. It reveals a deposit of oysters in the rock, a reminder of the warm shallow sea that covered Burgundy at the time. It is this marine characteristic that gives Chablis its unique minerality. The terroir is made from alternating strata of marl and limestone. Haute Valeur Environnementale Level 3 Certified.

**VINIFICATION:** Once the grapes are harvested, they are crushed at Chapelle Vaupelteigne using a pneumatic press. The juice is then kept in thermoregulated stainless-steel tanks for 14 days to develop primary and secondary aromas. Alcoholic fermentation begins at 64°F for 14-20 days, followed by malolactic fermentation. The juice is left on the lees undergoing bâtonnage (stirring on lees in the tank) 2-3 times a week. The wine is aged on the lees until it is bottled.

**INTERESTING FACT:** “Carrion” is a family name derived from the French word “carrier” – the trade nickname given to men who quarry and dress stone. The Domaine’s name is a tribute to the original estate owner’s grandmother, a native of Burgundy.

**FAMILY:** Domaine Carrion Gran Vin de Chablis – a Domaine born from one man’s passion. The estate was once the property of a wine enthusiast who originally hailed from Brittany and moved to Chablis in the 1970s after falling in love with the picturesque wine region. For nearly 30 years, he devoted himself to the property, taking great pleasure in developing it.

**PRODUCER:** Domaine Carrion

**GRAPE(S):** 100% Chardonnay

**REGION:** Chablis, Burgundy

**ALCOHOL:** 13%

**SKU:** DMCC227