

# Domaine de Chatelain de Oliveira

2022 Chablis

Burgundy, France



Type:	White Still Wine
Ingredients:	Chardonnay
Region:	Burgundy, Chablis
Vineyard Size:	31.29 ha
Planted:	25 years
Farming Methods:	Machine harvested
Total Production:	188,000 litres
Soil:	Clay and limestone
Climate:	Continental
Fermentation:	Traditional method, in temperature-controlled stainless steel vats for 6 to 8 months
Elevage:	6 to 8 months

ABV	13.00%	Sizes	750ml
-----	--------	-------	-------

## ABOUT THIS BOTTLE

The De Oliveira-Chablis estate has a rich history dating back to 1955. Located in Fontenay-près-Chablis, in the northeastern part of the Chablis region, the estate sits on the right bank of the Serein River. Since its establishment, the De Oliveira family has been dedicated to cultivating and producing high-quality Chablis wines. Over the decades, they have expanded their vineyard holdings to encompass 48 hectares of vines. This wine exhibits a golden yellow color with green tints. It is a clear and fresh wine, characterized by strong notes of white flowers, complemented by hints of lemon and grapefruit. As it develops, ripe fruit aromas emerge, leading to a long and refined finish. The wine can be aged for 3 to 4 years and is best served at 10-12°C. Fish or poultry terrines, grilled fish, asparagus, and assorted charcuteries pair exceptionally well with this wine. It makes an outstanding aperitif and complements goat cheese, as well as Beaufort and Comté cheeses beautifully.

Concours des Féminales: Médaille de Bronze (Millésime 2012)