



DOMAINE HAMELIN

AOP Chablis Premier Cru Beauroy
White

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ



PRESENTATION

Founded in 1840 in Beines, in the heart of the Chablis vineyard, Domaine Hamelin has developed over seven generations. Gustave Hamelin initially cultivated 2 hectares, practicing polyculture. Over time, the family expanded the estate, adopting technological advances while preserving traditional know-how. Today, Thierry and Charles Hamelin perpetuate this passion for Chardonnay by applying reasoned viticulture, favoring thermoregulated vinification to preserve the aromatic purity of the wines. The Chablis and Chablis Premiers Crus of the estate express beautiful minerality, notes of citrus and white flowers, and great finesse. Bottling is done at the optimal time to fully express the typical Kimmeridgian terroir of Chablis.

VARIETAL

Chardonnay 100%

LOCATION

The vines used for Domaine Hamelin's Chablis Premier Cru Beauroy come from the left bank of the Serein river, primarily in the village of Beines. The Beauroy climat is known for its southwest exposure, which captures the afternoon sun and helps the grapes reach full maturity while retaining excellent freshness. Planted between 200 and 250 meters above sea level on gentle slopes, the vines benefit from natural air circulation. This geographic location allows the Chardonnay to fully express its aromatic complexity and elegance in a style that is both generous and vibrant.

Age of vines: 45 years old

TERROIR

The soils here are classic Kimmeridgian marls from the Upper Jurassic period, rich in clay, limestone and fossilized marine life. These living, mineral-rich soils promote deep root systems and contribute to the wine's signature tension, structure and chalky freshness. In Beauroy, the slightly higher clay content lends more volume and roundness to the wine while maintaining Chablis' characteristic minerality. This balance results in a structured, expressive Premier Cru with both ageing potential and immediate appeal.

IN THE VINEYARD

Domaine Hamelin practices sustainable, reasoned viticulture, with deep respect for the vineyard and its ecosystem. No herbicides are used, and all soil work is done mechanically. Partial natural grass cover is encouraged to foster biodiversity. Every decision in the vineyard is made based on seasonal observation and climatic conditions, with the aim of preserving the natural harmony between vine and terroir. This responsible approach yields healthy, expressive grapes, ready for precise vinification.

HARVEST

Harvesting is done at full maturity, mainly by machine for speed and freshness. Grapes are pressed slowly and gently to preserve their aromatic purity.

WINEMAKING

After cold settling, fermentation takes place in temperature-controlled stainless steel tanks using native yeasts.

AGEING

Ageing occurs on fine lees for 10 to 12 months without bâtonnage, maintaining freshness while developing natural texture. No oak is used on this cuvée, allowing a clean, transparent expression of the terroir and vintage.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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SERVING

Serving temperature: 12–14°C

AGEING POTENTIAL

5 to 10 years

TASTING

This Chablis Premier Cru Beauroy displays a bright pale gold color. The nose reveals elegant notes of ripe white fruits, acacia blossom, lemon zest and wet stone. On the palate, the wine opens soft yet precise, with lively acidity and a generous, textured mouthfeel. The finish is long, saline and finely balanced. This wine combines mineral tension and roundness with finesse and depth, and develops beautifully with a few years of bottle age.

VISUAL APPEARANCE

Brilliant, pale gold with silver highlights

AT NOSE

Expressive bouquet of white flowers, acacia, and hawthorn

ON THE PALATE

Rich and full-bodied, with a silky texture and a long mineral finish

FOOD PAIRINGS

It pairs perfectly with refined cuisine, offering richness and freshness in harmony. Try it with sea bream baked with citrus, chicken in morel mushroom sauce, or tagliatelle with clams and flat-leaf parsley. On the sweet side, it complements lemon meringue tart, white peach salad with verbena, or a soft almond and orange zest cake. This Premier Cru is a gastronomic white wine, combining power and delicacy, ideal for both savory and dessert courses.

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