



DOMAINE HAMELIN

AOP Chablis
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 Chardonnay vines used for this Chablis cuvée from Domaine Hamelin are primarily located around the villages of Poinchy and Beines, in the northwestern part of the appellation. The plots sit between 200 and 250 meters in elevation and benefit from varied exposures that allow for even, gradual ripening. The region's continental climate, marked by sunny days and cool nights, helps concentrate aromas while preserving natural acidity. This ideal location yields balanced, expressive Chablis wines that faithfully reflect their terroir.

TERROIR

The soil is composed of classic Kimmeridgian marl, a mix of clay and limestone rich in marine fossils, ideal for expressing the Chardonnay grape. This distinctive geology gives the wine a marked mineral backbone, natural tension and a characteristic saline finish. The shallow, stony soils ensure excellent drainage and force the vines to root deeply, enhancing aromatic complexity. Domaine Hamelin's Chablis captures the authenticity of this singular terroir with purity, finesse and energy.

IN THE VINEYARD

The estate practices sustainable, reasoned viticulture with a strong focus on environmental respect. Herbicides are not used, soils are worked mechanically and natural ground cover is encouraged to maintain microbial life. Phytosanitary treatments are limited and selected for low ecological impact. Each decision in the vineyard is based on the vine's natural cycle and the vintage's conditions. This mindful approach produces healthy, expressive grapes while maintaining the vineyard's natural balance.

HARVEST

Harvesting takes place at full ripeness, typically by machine to ensure efficiency and consistency. Grapes are gently pressed to extract clear, aromatic juice.

WINEMAKING

After cold settling, fermentation takes place in temperature-controlled stainless steel tanks using natural yeasts from the estate.

AGEING

The wine is aged on fine lees for about 10 months without bâtonnage, preserving freshness while adding subtle roundness. No oak is used, maintaining the clean, mineral-driven profile typical of Chablis.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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SERVING

Serving temperature: 10–12°C

AGEING POTENTIAL

5 to 10 years

TASTING

On the palate, this Chablis displays a pale yellow color with silver highlights. The nose is expressive, with aromas of lemon, green apple, white flowers and oyster shell. The mouthfeel is crisp and linear, with chalky minerality and a lingering saline finish. The texture is clean and precise, supported by balanced acidity. This dry, mineral-driven white wine offers aromatic purity, freshness and finesse, a classic Chablis style, enjoyable young but also age-worthy.

VISUAL APPEARANCE

Clear and bright with subtle golden reflections

AT NOSE

Delicate floral notes of hawthorn, subtle freshness

ON THE PALATE

Round and mineral, fresh structure, long and intense finish

FOOD PAIRINGS

This wine pairs beautifully with light, seafood-based or herb-infused dishes. It's ideal with fresh oysters, pollock fillet in lemon butter, or herb and parmesan risotto. On the sweet side, try it with a thin apple tart, lemon-basil sorbet or vanilla panna cotta with orange zest. This precise, mineral white wine is as well-suited to aperitif service as it is to refined meals, bringing freshness and elegance to any table.

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