



DOMAINE HAMELIN

AOP Petit 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 Petit Chablis vines of Domaine Hamelin are located on elevated plateaus surrounding the historic heart of the appellation, mainly near the villages of Beines and Poinchy. Planted at around 250 meters above sea level, they benefit from excellent sun exposure and natural ventilation. This elevated position allows for slow, even ripening, preserving the natural acidity of the Chardonnay grape while developing bright, expressive aromas. The geographic setting gives the domaine's Petit Chablis a crisp, clean profile that perfectly captures the fresh style of this lively introductory appellation.

TERROIR

The soil here is Portlandian limestone, a younger, harder rock than the Kimmeridgian marl found lower in the appellation. Shallow and stony, it provides excellent drainage and imparts bright tension and citrus-driven expression to the wines. While less intensely mineral, these soils give wines with vibrant acidity, clean lines and zesty aromatics. The resulting Petit Chablis is a wine for immediate enjoyment, focused on freshness and clarity, with a straightforward, energetic style.

IN THE VINEYARD

Domaine Hamelin farms its vineyards using sustainable viticulture with a strong commitment to environmental preservation. No herbicides are used, and the soils are mechanically worked. Natural grass cover between rows promotes biodiversity and helps prevent erosion. Phytosanitary treatments are kept to a minimum and carefully selected to minimize environmental impact. Each decision is made according to vineyard observations and vintage conditions, aiming to produce healthy, balanced grapes that truly reflect their site.

HARVEST

Harvesting is carried out at full ripeness, with quick processing to preserve freshness. Grapes are gently pressed, and the juice is cold-settled to clarify.

WINEMAKING

Fermentation takes place in temperature-controlled stainless steel tanks using the estate's indigenous yeasts.

AGEING

The wine is aged on fine lees for 6 to 8 months without bâtonnage, maintaining a focus on purity and vibrancy. No oak is used, allowing the natural expression of the fruit and terroir to shine through with clarity and precision.

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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

3 to 5 years

TASTING

Domaine Hamelin's Petit Chablis shows a pale yellow color with greenish hues. The nose is lively and expressive, featuring fresh lemon, green apple, acacia flower and a light mineral hint. The palate is clean and refreshing, with crisp acidity and a bright, citrusy finish. The texture is light and fluid, offering a dynamic and thirst-quenching character. This is an approachable, friendly white wine meant to be enjoyed young, delivering freshness and charm in every glass.

VISUAL APPEARANCE

Clear and luminous with light golden reflections

AT NOSE

White flowers, saline notes

ON THE PALATE

Supple and round, light minerality, balanced and elegant finish

FOOD PAIRINGS

This light, dry white pairs beautifully with simple, fresh and slightly briny dishes. Try it with lime-marinated shrimp, a goat cheese and herb salad, or grilled fish cooked à la plancha. On the sweet side, it pairs well with an apple tart, citrus-zest yogurt with honey, or a lemon panna cotta. Refreshing and versatile, this Petit Chablis is ideal for summer meals, casual aperitifs or light, elegant starters.

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