



# DOMAINE HAMELIN

AOP Chablis Premier Cru Vau Ligneau  
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 plots selected for Domaine Hamelin's Chablis Premier Cru Vau Ligneau are located on the left bank of the Serein river, in the village of Beines, at the heart of the Premier Cru appellation. Facing due east, the vines enjoy gentle morning sun, encouraging slow, even ripening of the berries. This exposure also protects the vines from excessive afternoon heat, allowing the Chardonnay to retain its natural freshness. Planted on moderate slopes between 200 and 250 meters above sea level, the vineyards benefit from excellent airflow and natural drainage.

Age of vines: 45 years old

## TERROIR

The Vau Ligneau terroir is based on classic Kimmeridgian marl, rich in marine fossils—emblematic of Chablis. These deep, clay-limestone soils promote deep root systems and ensure balanced water supply, even during dry periods. They give the wine its signature minerality, natural tension and a beautifully saline finish. The Vau Ligneau climat expresses a pure and elegant version of Chardonnay, with notes of citrus, white flowers and a fine, chalky texture that lingers on the palate.

## IN THE VINEYARD

Domaine Hamelin practices sustainable and reasoned viticulture, with great respect for the environment and soil health. Each plot is managed individually, without herbicides, using mechanical soil maintenance and close observation of vine development. Treatments are limited and applied only when necessary, using low-impact products. The goal is to maintain balance between vine and terroir. This responsible approach preserves the unique character of Chablis and results in healthy, expressive and well-balanced fruit.

## HARVEST

Harvesting takes place at optimal maturity, mainly by machine to ensure responsiveness and preserve freshness. Grapes are gently pressed, and the must is cold-settled to clarify.

## WINEMAKING

Musts flow by gravity from the press to the tanks, preserving quality. The winery is fully temperature-controlled to ensure precision during fermentation and ageing. Bottling is carried out at the optimal moment when the wine reaches peak expression.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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## AGEING

The wine is aged on fine lees for around 10 to 12 months, without bâtonnage, to retain freshness while adding natural roundness. Bottling follows a light filtration, with no fining.

## SERVING

Serving temperature: 12–14°C

## AGEING POTENTIAL

5 to 10 years

## TASTING

On tasting, this Chablis Premier Cru reveals a bright pale gold color. The nose is refined and complex, with aromas of ripe lemon, green apple, white flowers and a hint of sea spray. The palate opens with lively acidity, a silky, linear texture and a clean mineral backbone. The wine gains volume as it evolves, finishing long, salty and well-balanced. This Vau Ligneau stands out for its purity, precision and ageing potential, delivering a harmonious expression of its terroir.

## VISUAL APPEARANCE

Clear and brilliant with pale straw hues

## AT NOSE

White flowers, vanilla, lily blossom

## ON THE PALATE

Elegant and round, subtle minerality, long and refined finish

## FOOD PAIRINGS

This wine pairs beautifully with refined, local cuisine that highlights freshness and subtle marine notes. It enhances roasted sea bass with lemon zest, traditional veal blanquette, or langoustine ravioli with beurre blanc sauce. On the sweet side, it complements a pear and almond tart, lemon cream on a Breton shortbread or a light lime cheesecake. This Premier Cru Chablis is a gastronomic white wine, both precise and generous, equally suited to savory and sweet pairings.

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