



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 Domaine Hamelin's Vieilles Vignes cuvée are located around the village of Poinchy, in the western part of the Chablis appellation. These plots, over 45 years old, are planted on well-exposed slopes, mostly facing south and southeast, at an average altitude of 230 meters. The old vines draw deep from the soil, offering a concentrated and expressive interpretation of the terroir. With a balanced continental climate and excellent exposure, the grapes reach full ripeness while retaining the freshness that defines great Chablis.

Age of vines: 70 years old

TERROIR

The terroir consists of Kimmeridgian marl from the Upper Jurassic, rich in clay and marine fossils. These nutrient-poor soils force the vine to root deeply, naturally limiting yields and increasing concentration. The mineral-rich subsoil lends the wine a chalky tension and fine salinity. Combined with vine age, this terroir yields a structured, complex Chablis with remarkable depth and ageing potential, standing above the average profile of the appellation.

IN THE VINEYARD

Domaine Hamelin practices sustainable, reasoned viticulture, using no herbicides and maintaining the soils mechanically to preserve microbial life. Every intervention is tailored to the vintage's conditions, respecting the plant and its natural rhythm. Careful observation of each parcel guides precise vineyard decisions. This respectful approach results in healthy, expressive grapes while maintaining harmony between soil, vine and climate.

HARVEST

Harvesting takes place at full maturity, followed by gentle and slow direct pressing to preserve aromatic finesse.

WINEMAKING

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

AGEING

The wine is aged on fine lees for 10 to 12 months without bâtonnage, enhancing texture while maintaining natural tension. No oak is used, preserving the purity of fruit and terroir. A light filtration is carried out before bottling.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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SERVING

Serving temperature: 10–12°C

AGEING POTENTIAL

5 to 10 years

TASTING

This Vieilles Vignes Chablis shows a bright pale gold hue. The nose is intense and refined, offering white-fleshed fruits, ripe citrus, white flowers and wet stone. On the palate, the attack is precise and lively, followed by a broad texture balanced by crisp acidity. Flavors of pear, candied lemon and a long, saline, chiselled finish emerge. This is a structured, elegant wine that reflects the depth and complexity typical of old Chablis vines.

VISUAL APPEARANCE

Brilliant, clear hue with light golden tones

AT NOSE

Iodine, wild white flowers, floral springtime aromas

ON THE PALATE

Mineral and round, with spice and peppery nuances, fine structure and long finish

FOOD PAIRINGS

This wine is a fine match for elegant dishes from both land and sea. It pairs beautifully with herb-crusted salmon, chicken in cream and morel sauce, or a seafood gratin. Its structure also supports gently sauced dishes or creamy textures. On the sweet side, try it with lemon meringue tart, vanilla-poached pear or a soft almond cake. This gastronomic Chablis shines at the table, perfectly suited to both savory dishes and delicate desserts.

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