



DOMAINE JOLLY

CHABLIS 2018

BACKGROUND

With four generations of experience, Domaine Jolly is known for producing traditional, mineral-driven Chablis wines. The Domaine is located in Maligny, just a few miles north of Burgundy's famous Chablis village. The winery is managed by Denis Jolly, whose main focus is creating wines that are a true expression of the Kimmeridgean & Portlandian terroirs.

Domaine Jolly consists of 42 acres of Petit Chablis, Chablis and Chablis 1er Cru Fourchaume. Chardonnay is the only varietal grown on the estate which produces wines from three vineyard appellations: Petit Chablis consists of 11 acres with an average vine age of 3 to 30 years, Chablis consists of 33 acres with an average vine age of 3 to 60 years, and Chablis 1er Cru Fourchaume consists of 1.5 acres with an average vine age of 40 years old.

APPELLATION

Burgundy, France

VARIETAL COMPOSITION

100% Chardonnay

WINEMAKING & VINTAGE NOTES

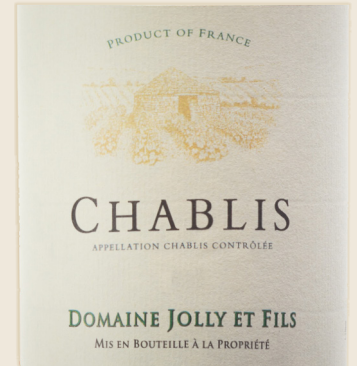
The vines grow on Kimmeridgian clay soils. Deposits of minuscule oysters are found in the rock, typical to the limestone soils found in the region.

Grapes are hand-harvested and are pressed before undergoing alcoholic fermentation for a period of seven days in stainless steel vats. Malolactic fermentation follows for 30 days and the wine is aged on its lees for seven to eight months. Before release, in April 2019, the wine underwent cold tartaric stabilization.

TASTING NOTES

This wine is a beautiful pale yellow color tinged with green. Lovely citrus aromas lead way to fruit-forward flavors of fresh pear with a rounded mouthfeel.

Excellent with poultry, grilled seafood, vegetarian dishes and a variety of cheeses.



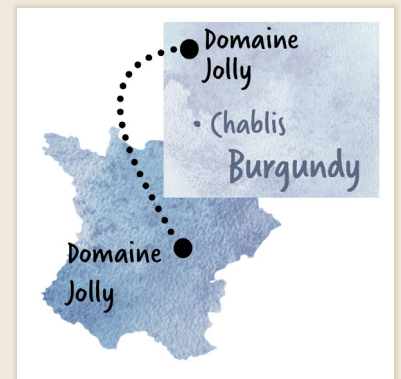
GENERATIONS OF
CHABLIS IN THE
PURE TRADITION OF
BURGUNDY VINEYARDS

WINEMAKER

Denis Jolly

TECHNICAL DATA

Alcohol
12.5%



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