

# Xavier Flouret™

## Marly 2009



**WINEMAKER**  
**WINERY**  
**APPELLATION**  
**COUNTRY**  
**GRAPE VARIETAL**

Thierry Hamelin  
Domaine Hamelin  
Chablis  
France  
Chardonnay



### HISTORY

Since 1860, the Hamelin family has been growing vines in Chablis on a Domaine that is now 36-hectare. The family is both truthful to the heritage and traditions of their ancestors while at the same time using modern techniques to bring out the intrinsic qualities of the Chablis terroir.

### TERROIR

The fundamental characteristic of the Chablis is in its chalky 150 million-year old kimmeridgian soil along with a temperate continental climate which bring characteristic minerality to the wine.

### VITICULTURE & VINIFICATION

The 30 year-old vines yield 60 Hl / hectare for the Chablis AOC. Harvest is done manually (10%) and mechanically (90%). Domaine Hamelin works in a way that is respectful of the environment by adhering to “lutte raisonnée”, limiting the use of pesticides and herbicides, the emphasis is put on working the soil naturally. In the thermo regulated winery the must comes out of the press to the tanks by gravity to once again ensure ideal quality.

### AGEING

Wines age in stainless steel tanks.

### VINTAGE

The 2009 vintage experienced perfect weather conditions with a cold and snowy winter followed by a temperate and humid spring that led to a favorable summer and a hot and dry month of September. The acidity was inferior to the 2008 vintage and the 2009 Chablis shows specific notes of pear, white peach and citrus along with a rich, round and fresh mouthfeel.

### STYLE

Eye: Bright yellow with green reflection.

Nose: Delicate fresh flavors of white blossoms of hawthorn.

Palate: Smooth, refreshing, fruity and deliciously mineral mouth feel.

The long finish is pleasantly powerful.

### FOOD PAIRING

Great pairing with shellfish and other seafood, white meats and charcuterie.

A classic with goat cheese and gruyère.

### WHEN TO DRINK

Now and up to 6 years, all year long.

### TECHNICALS

Alcohol: 12.5%, Total acidity: 3.03 g/l, PH: 3.37, Residual sugar: 1.90 g/l

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