



VALKYRIE

SELECTIONS

VENTOURA



CHABLIS 2024

FAMILLE VENTOURA || Famille Ventoura is a family owned estate in Fontenay with 11 hectares of Petit Chablis, Chablis and Chablis Premier Cru vineyards. The domain was founded in 1953 by Auguste Ventoura, a simple farmer who owned a few sheep, a couple cows, and some land he planted to cereal fields and vines. The winery passed to Claude Ventoura, Auguste's son, who expanded the family holdings and began bottling estate wines (for 25 years the fruit was sold to the local coop). Today, the third generation - Thomas - has assumed the reins, already making a name for himself at age 29 as an up and comer in the region.

CHABLIS || Chablis is the northernmost wine district of the Burgundy and is in fact closer to the Aube in southern Champagne than to rest of Burgundy. The unique soil of the region is Kimmeridge Clay with outcrops of the same chalk layer that extends from Sancerre up to the White Cliffs of Dover. All of the Chablis Grand Cru and Premier Cru vineyards are planted on this primarily Kimmeridgean soil, which imparts a distinctively mineral, flinty note to the wines. Other areas, particularly most of the Petit Chablis vineyards, are planted on slightly younger, but similar Portlandian soil.

CHABLIS 2024 ||

BLEND | 100% Chardonnay

VINEYARDS | 35 year old vines on clay-limestone marl of Kimmeridgean terroir at a south-southeast exposure.

WINEMAKING | Wild yeast primary and malolactic fermentation followed by 10 months aging on fine lees in stainless steel vats with minimal action.

ALCOHOL | 13%

TASTING NOTES |

Dry and lean with lip-smacking mineral refreshment. Warm citrus and white flower aromas lead to pear and orange zest flavors with exaggerated flinty notes. Textbook Chablis - harmonious, sunny and mineral driven.

BARCODE | 3701262100312

