

DeLille

ESSENTIAL TIER

2023 Chaleur Blanc White Blend

*A complex and energetic
wine that is remarkably
approachable*

The 2023 Chaleur Blanc wears the concentration of the vintage well, with prominent aromas of ripe apricot, honeydew melon, lemongrass, and green apple leaping from the glass. This compelling wine is layered with stone fruit flavors, delicate herbaceous notes, and rich oak spice, creating a complex and sensational effort that is remarkably approachable. The acid is firm and well-integrated with the rich, creamy flavors of lemon brioche, honeysuckle, and pie dough.

WINEMAKING

Whole cluster pressed, fermented in 89% French oak (42% new, 26% 2nd Fill, 20% Neutral) and 11% stainless steel with partial native yeast, and aged 6 months on lees.

95

INTERNATIONAL
WINE REPORT

94

JEB
DUNNUCK

94

OWEN
BARGREEN

BEHIND THE WINE

Crafting a white Bordeaux-style blend was unheard of in Washington when the winery first created Chaleur Blanc. Chaleur Blanc is fermented *sur lie* in French oak barrels, imparting a memorable “crème brûlée” finish.



VARIETAL

69% Sauvignon Blanc
31% Sémillon

APELLATION

Columbia Valley AVA

AGING

Drink now or cellar
for 15+ years

ALCOHOL BY VOLUME

13.6%

VINEYARD

Boushey, Sagemoor, Klipsun
Phinny Hill, Conner Lee, Olsen

DeLille is driven by a desire for discovery and endless curiosity, blending varieties, vineyards, techniques and terroirs to showcase the best of Washington.

DELILLECELLARS.COM

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