

# DeLille

## ESSENTIAL TIER

### 2024 Chaleur Blanc White Blend

*A complex and energetic wine that is remarkably approachable*

The 2024 vintage of Chaleur Blanc is a shining example of the balance this vintage has to offer. Initial bursts of green kiwi and ripe peaches leap from the glass, followed by a floral bouquet of gardenia and honeysuckle. The prominent aromas continue onto the palate, layered with sweet oak spice and a generous, creamy body imparted by sur lees aging. The refreshing acidity and throughline of minerality unite this effort. The result is a complex and energetic wine that is remarkably approachable.

#### WINEMAKING

84% barrel aged (French Oak, 37% New, 25% Second fill, 22% Neutral, 16% Stainless Steel), Weekly Battonage, six months in barrel. Bottle aged 3+ months prior to release.

96

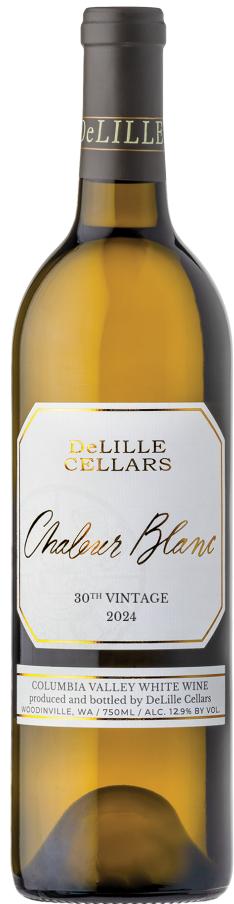
INTERNATIONAL  
WINE REPORT

94

WINE  
ENTHUSIAST

94

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#### VARIETAL

70% Sauvignon Blanc  
30% Sémillon

#### APELLATION

Columbia Valley AVA

#### AGING

Drink now or cellar for  
3 to 10 years

#### ALCOHOL BY VOLUME

13.6%

#### VINEYARD

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

#### 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.

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

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