

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.

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INTERNATIONAL
WINE REPORT

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WINE
ENTHUSIAST

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WINE
SPECTATOR

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

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

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

DELILLECELLARS.COM

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