

DeLille

ESSENTIAL TIER

2025 Chaleur Blanc White Blend

*A concentrated and
lively wine that is
remarkably approachable*

The 2025 Chaleur Blanc leaps from the glass with notes of white peach, apricot, candied ginger and lemon thyme. The rich, honeyed palate is cradled by fresh acid and layers of toasty, crème brûlée oak flavors that sit nicely behind the medley of fruit. Touches of Golden Delicious, Honeydew Melon and elderflower are complemented by serious minerality and subtle spice, and the concentrated palate has great weight and poise. The finish is lengthy, driven by a fine structure and lively zip that will enable this wine to be cellared for 15+ years.

WINEMAKING

90% barrel aged (French Oak, 37% New, 25% Second fill, 22% Neutral, 10% Stainless Steel), Weekly Battonage, six months in barrel. Bottle aged 3+ months prior to release.

96

INTERNATIONAL
WINE REPORT
previous vintage

94

WINE
ENTHUSIAST
previous vintage

93

WINE
SPECTATOR
previous vintage

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

63% Sauvignon Blanc
37% Sémillon

APELLATION

Columbia Valley AVA

AGING

Drink now or cellar for
15+ years

ALCOHOL BY VOLUME

13.5%

VINEYARD

Sagemoor Bacchus,
Boushey, Klipsun,
Olsen, Conner Lee

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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