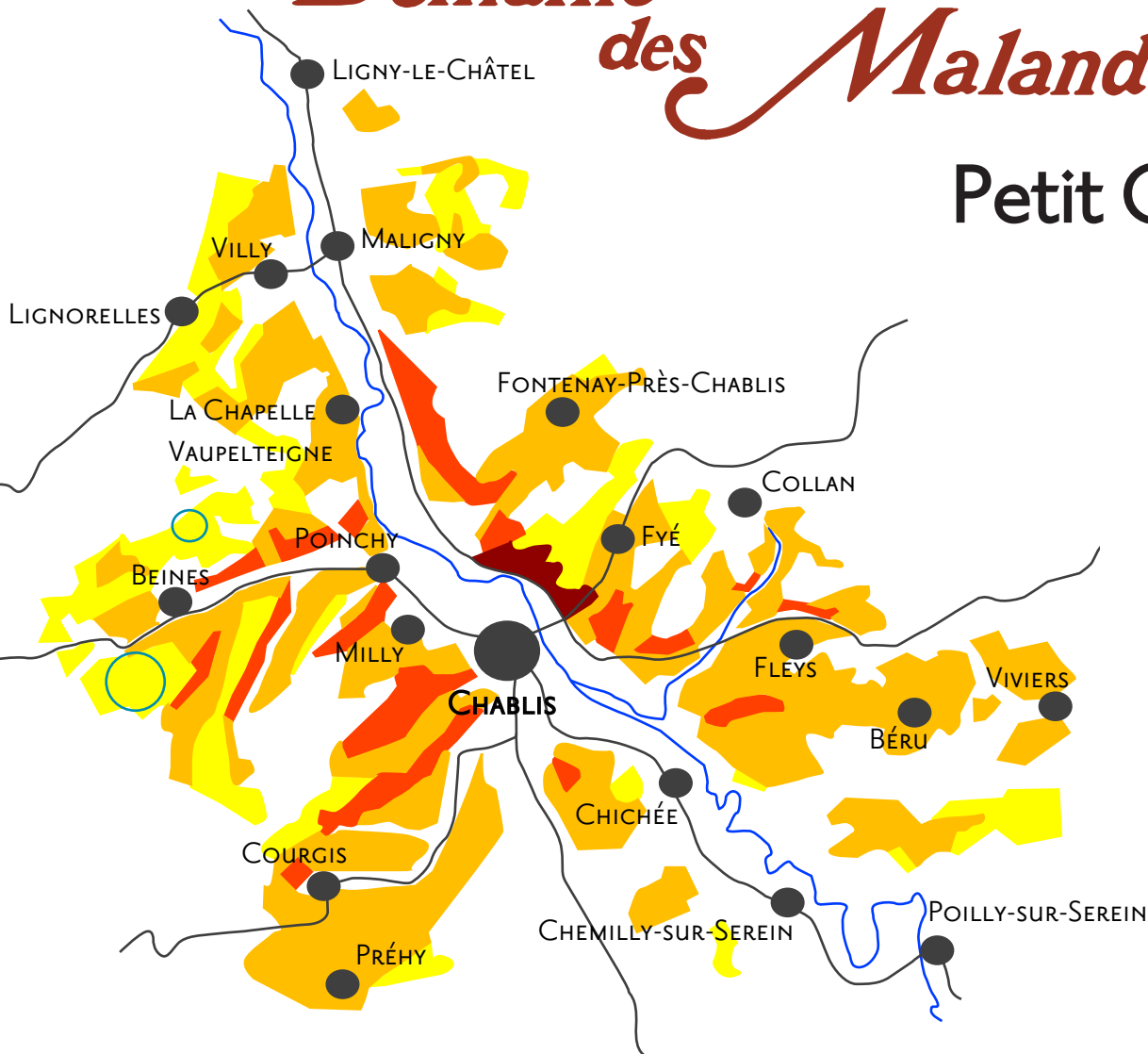


Domaine des Malandes

Petit Chablis



Surface: 4.35Ha (○) on the left bank

Plantation of the vines: from 1980 to 2000

Harvest: mechanical

Vinification: 100% stainless steel tanks. fermentation under controlled temperature (18°C). Malolactic fermentation.

Ageing: 3 to 6 months in stainless steel tanks.

Tartaric precipitation: cold stabilization by negative temperature and filtration with kieselguhr.

Closure: Procork or Stelvin

Tasting notes: White-fleshed fruit, very pure, fresh and easy to drink