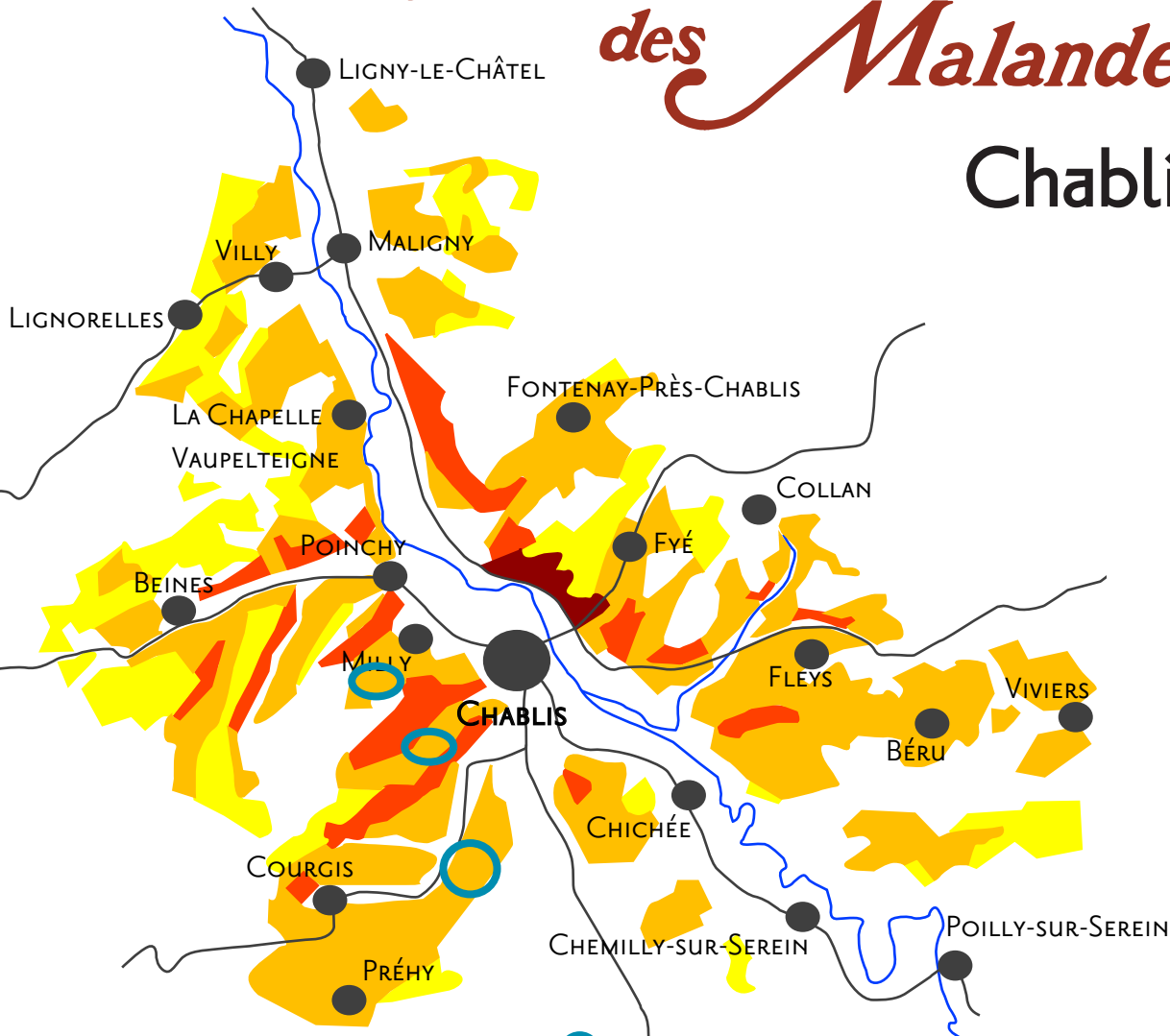


Domaine des Malandes

Chablis



Surface: 14.39 Ha on the left bank (○) exposure NorthWest.

Plantation of the vines: from 1976 to 2000.

Harvest: Mechanical .

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

Ageing: 12 months in stainless steel tanks.

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

Closure: Technical cork.

Tasting notes: Typical expression of Chablis with purity, tension, grapefruits and mineral aromas, nice liveliness and a fresh round finish.

