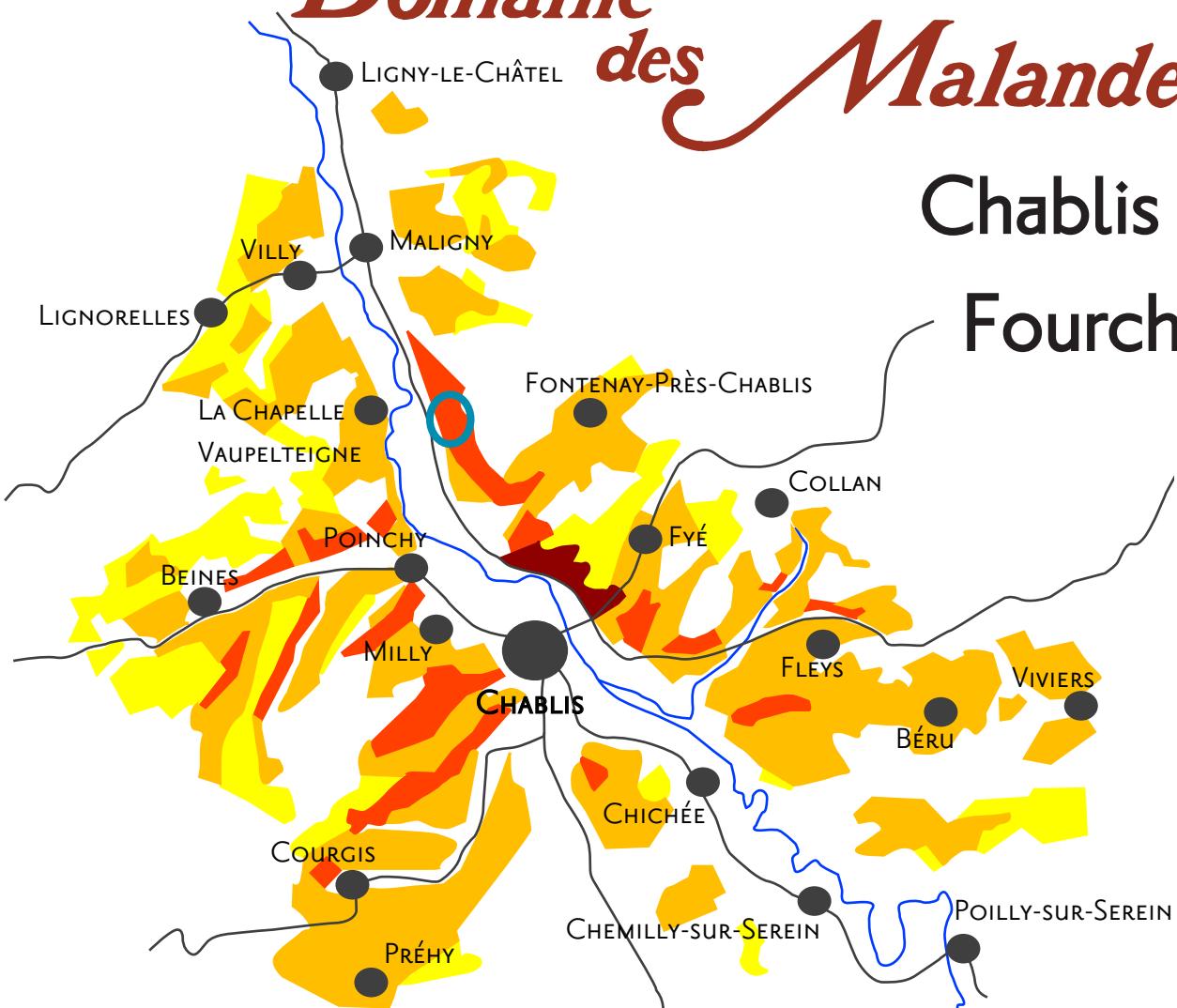


Domaine des Malandes

Chablis 1er cru Fourchaume



Surface: 1.30Ha (O) exposure South-West

Plantation of the vines: in 1953

Harvest: by hand

Vinification: 80% stainless steel tanks, 20% old oak barrels (average 5 years).

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: Generous sunny wine with frank aromas of white peach, fresh and mineral finish.

