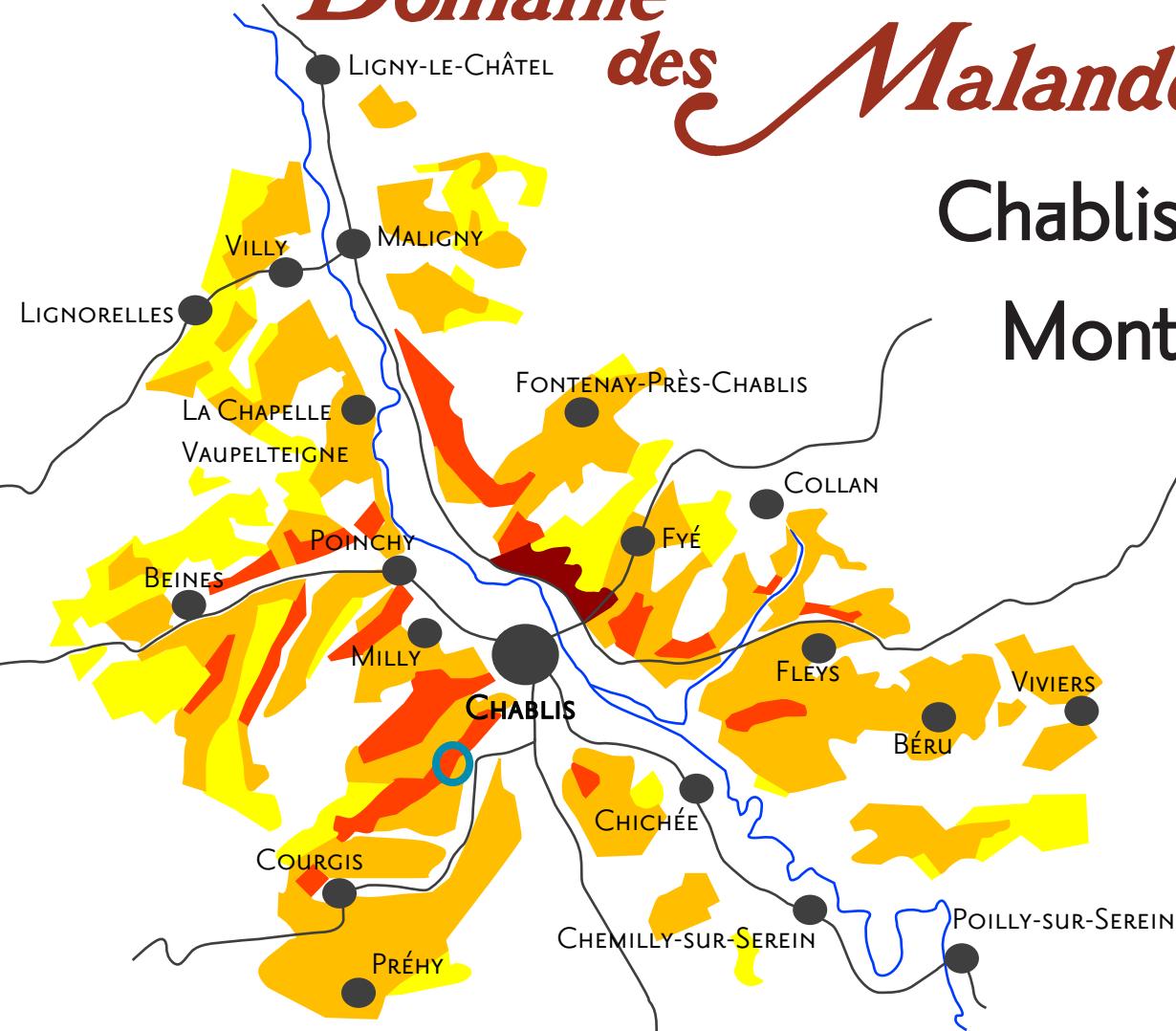


# Domaine des Malandes

## Chablis 1er cru Montmains



**Surface:** 1.18Ha (O) exposure South-East

**Plantation of the vines:** in 1963

**Harvest:** mechanic

**Vinification:** 80% stainless steel tanks, 20% old oak barrels (average 2 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:** Ripe, complex, generous with a good freshness, medium and rich finish.

