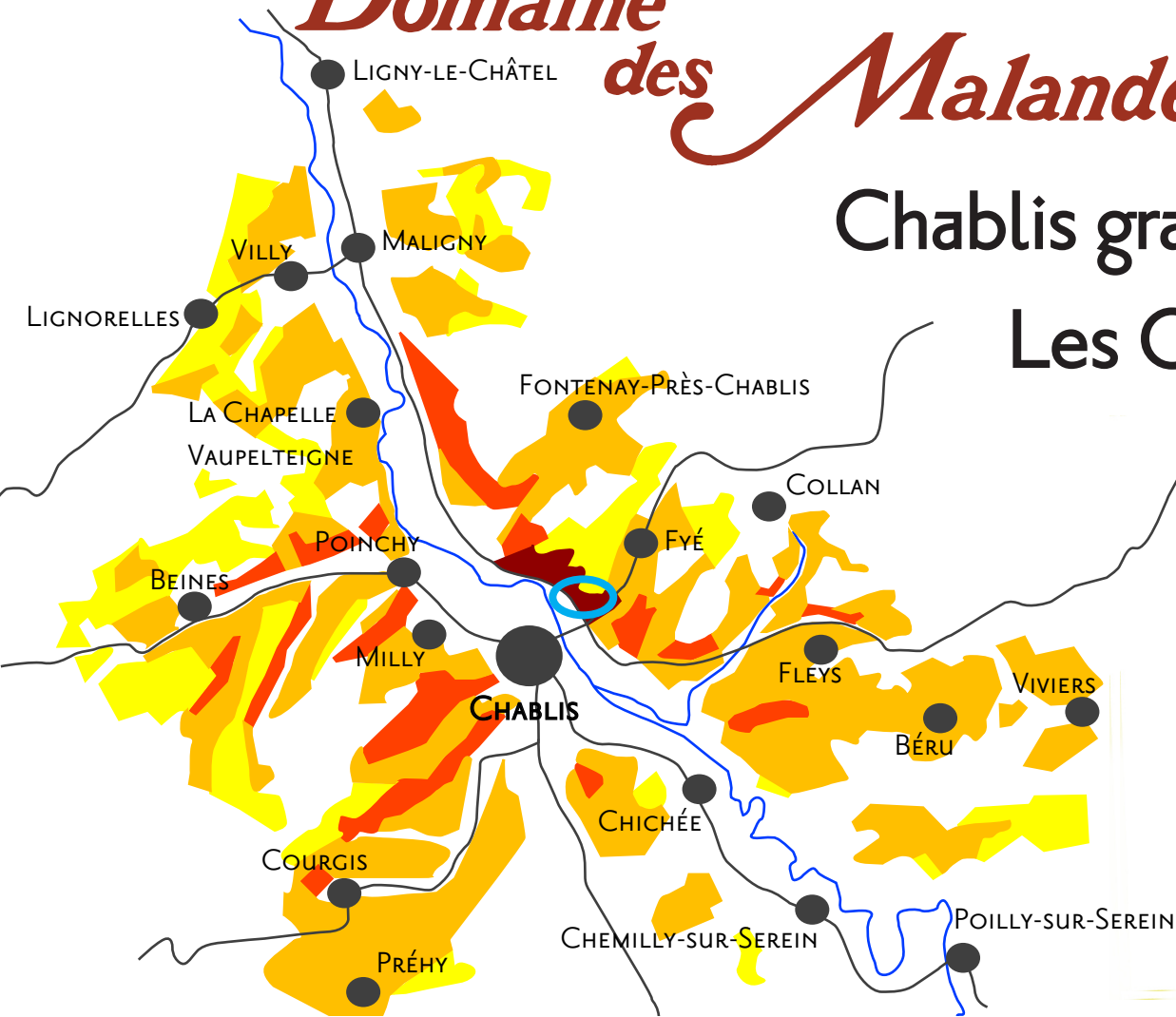


# Domaine des Malandes

## Chablis grand cru Les Clos



**Surface:** 0.53Ha (  ) exposure South.

**Plantation of the vines:** in 1962.

**Harvest:** by hand.

**Vinification:** 100% oak barrels (10% new oak).

Alcoholic fermentation under controlled temperature (18°C). Malolactic fermentation.

**Ageing:** 12 to 14 months in stainless steel tanks.

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

**Closure:** Technical cork.

**Tasting notes:** Powerful, elegant, with a pure and fresh attack. Good length in the mouth: a memorable wine.