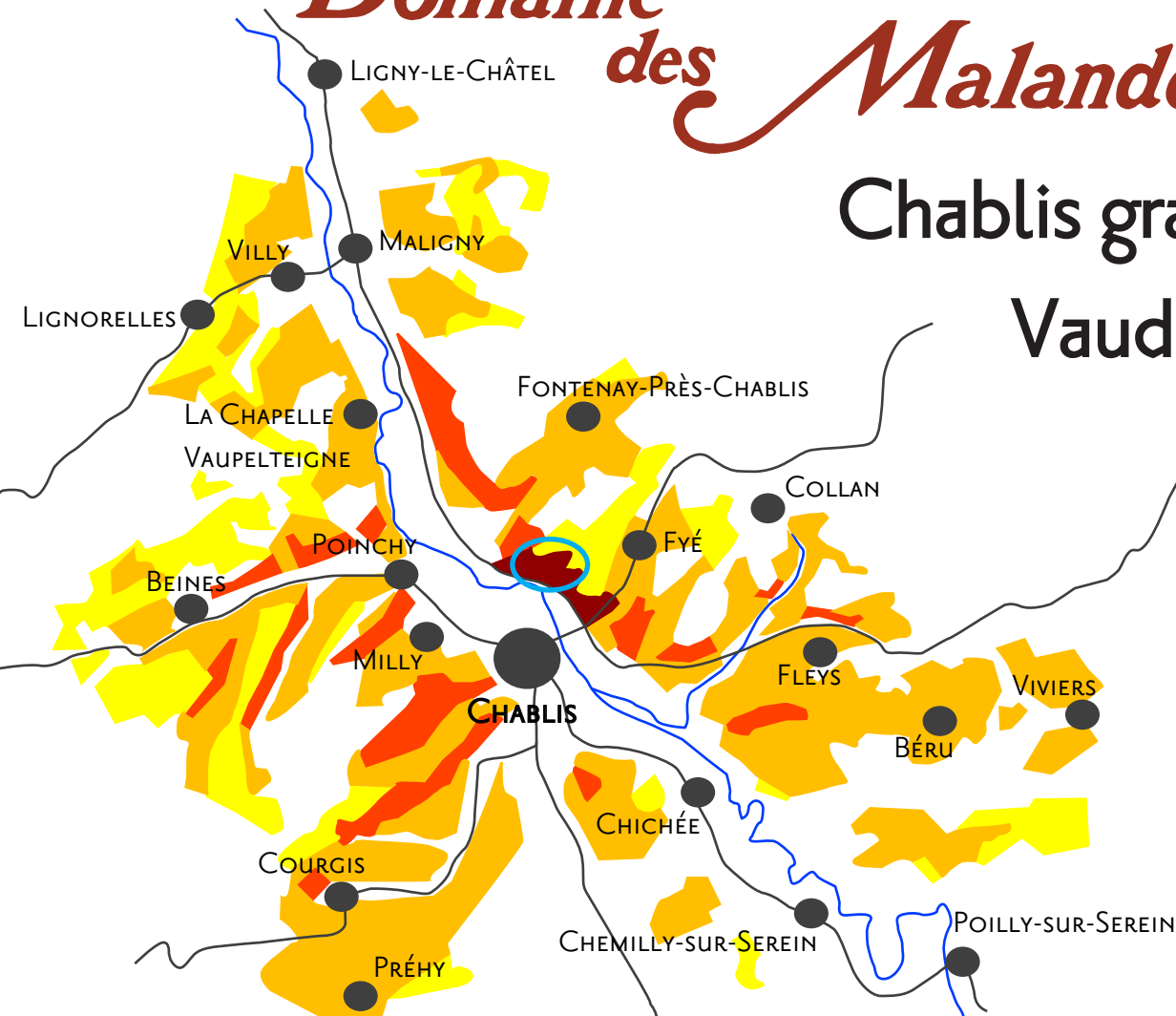


# Domaine des Malandes

## Chablis grand cru Vaudésir



**Surface:** 0.77Ha (○) exposure South and North.

**Plantation of the vines:** in 1967 and 1986.

**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:** Pure, fine and elegant with a hint of oak in a rich and ripe structure. Long in the mouth.