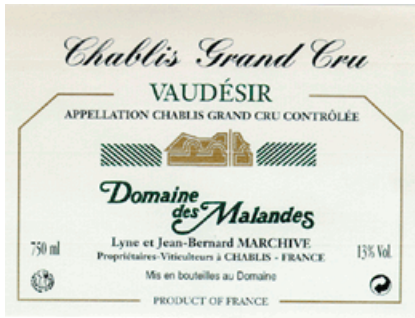


France-Bourgogne



Domaine Des Malandes Chablis Grand Cru Vaudesir White

www.domainedesmalandes.com

This estate was named “Domaine des Malandes” in 1986.

Lyne Tremblay inherited this domain owned by her family for many generations.

She and Jean-Bernard Marchive are the winegrowers of the estate.

The Tremblay family originates from La Chapelle Vaupelteigne, one of the 20 parishes that form the whole A.O.C of Chablis, in northern Burgundy.

The Domaine des Malandes is located at the entrance of the town of Chablis and is composed of three air-conditioned storage-cellars, one underground cellar, and a manor.

Domaine des Malandes produces the four Appellation ranks of the Chablis vineyards, i.e. Chablis Grand Cru, Chablis Premier Cru, Chablis, and Petit Chablis.

The whole vegetative cycle of the Chardonnay is very carefully checked and controlled since the state of maturity is crucial to the quality, balance, expression, and future of each and every wine.

At Domaine des Malandes the notion of “terroir” is essential. Chablis is the unique wine growing soil in the world to be kimmeridgian in origin, which gives the wine its mineral touch and vividness.

The Chablis wines produced by Domaine des Malandes reveal their floral or fruity expression.

Varietals:

100% Chardonnay

Wine Description:

A wonderful Chardonnay. Crisp and mineral. Age for at least 5 years to enjoy its full potential.

“Splendidly mineral on the nose. Just a touch of oak. Rich and concentrated and vigorous on the palate. This has plenty of volume and lots of class and complexity. Fine.” Clive Coates « The Vine N0 222 July 2003 » Burgondia d’Or 2003.

Vignification Process:

Classic Chablis method. Hand-picking, low-temperature fermentation, ageing in tanks. In the matter of wine-making, Domaine des Malandes’ main objective consists in leaving a maximum of possibilities to the soil to express itself.

Food Pairing:

Serve lightly chilled with delicate recipes of fish or lobster, ...

