

France-Bourgogne



Domaine Des Malandes Chablis Premier Cru Monmains 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:

Production varies from one year to another but a mineral taste with a lot of strength are always present. With an austere elegance, this 1er cru is a good expression of the typicity and balance found in Chablis wines. It is an excellent wine for ageing. Enjoy with 2 - 4 years of cellaring.

Silver Medal : International Challenge Blaye-Bourg 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:

Seafood, shellfish ...

