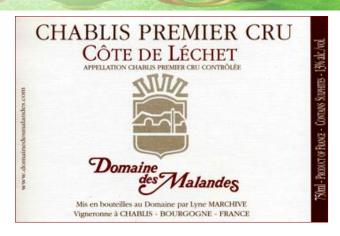


## CHABLIS 1er cru Côte de Léchet



Grape Variety: Chardonnay

Appellation: Chablis 1er cru Côte de Léchet

Age of the wine: 40 years old

Harvest information: Very severe control of maturity.

Hand harvesting.

Protection of the crop against sun or/and rain.

Vinification: Alc and Malolactic, Fermentation 100% in stainless steel tanks under

controled temperature (18°).

Ageing: 10 months in stainless steel tank.

**Cold stabilisation:** Stabilized by the negative temperature (-5°) during one week.

Bottling: June/July.

In Average: 11 000 bottles under "Diam" cork.

Wine tasting notes: « Lively, pure, linear, mineral with a whiff of gun-smoke on the

finish » Sarah Marsh MW Decanter: selected as one of the best

value whites of Burgundy.

**Serving suggestion:** Serve lightly chilled with sea-food, fish and white meats.

Notations 1er Cru Côte de Léchet 2011. Jancis Robinson MW (Richard

Hemming) January 2013 : 16/20

## Domaine des Malandes

Lyne MARCHIVE

63 rue Auxerroise 89800 CHABLIS – France

**Tél.** + 33 (0) 3 86 42 41 37 **Fax** + 33 (0) 3 86 42 41 97

E-mail: contact@domainedesmalandes.com Site web: www.domainedesmalandes.com