



Domaine des Malandes

CHABLIS-FRANCE

CHABLIS 1er Cru Fourchaume



Grape Variety: Chardonnay

Appellation: Chablis 1er Cru Fourchaume

Age of the wine: 62 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 80% of the cuvée in stainless steel tanks under controlled temperature (18°) and 20% in barrels of 1 to 5 years old.
After racking, we blend the 2 cuvées in a tank.

Ageing: 10 months in stainless steel

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

Bottling: June to October.

In Average: 10 000 bottles under Diam.

Wine tasting notes: Generous and solar energy wine with frank aromas of white peach.
The finish is fresh, pure and round.
Very elegant wine.

Serving suggestion: Serve lightly chilled with fish and white meats.

Notations : 1er Cru Fourchaume 2011. Jancis Robinson MW (Richard Hemming)
January 2013 : 17/20

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