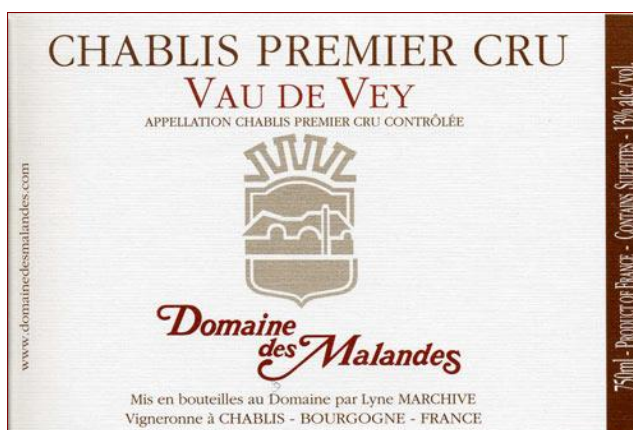




Domaine des Malandes

CHABLIS-FRANCE

CHABLIS 1er cru Vau de Vey



- Grape Variety:** Chardonnay
- Appellation:** Chablis 1er cru Vau de Vey
- Age of the wine:** 45 years old
- Harvest information:** Very severe control of maturity.
Mechanical and hand harvesting.
Protection of the crop against sun or/and rain.
- Vinification:** Alc and Malolactic, Fermentation 70% of the cuvée in stainless steel tanks under controlled temperature (18°) and 30% 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:** From June to January/February
- In Average:** 28 000 bottles under natural cork and Stelvin.
- Wine tasting notes:** Touch of apricot and peach here and a slither of oak .
Slight cheese quality. Subtle but delicious. (Jancis Robinson /Richard Hemming: Tasting January 2013.
- Serving suggestion:** Serve lightly chilled with fish and white meats.
- Notations :** 1er Cru Vau de Vey 2011. Jancis Robinson MW (Richard Hemming)
January 2013 : 17/20

Domaine des Malandes

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