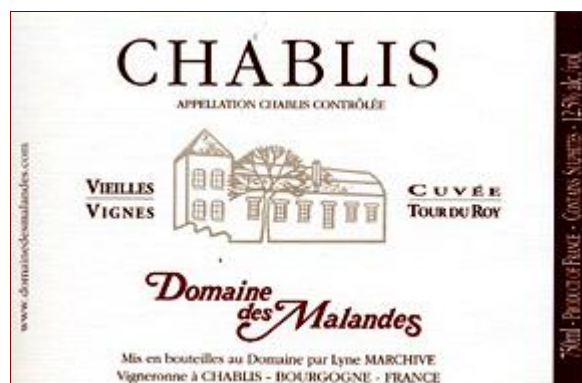




# Domaine des Malandes

CHABLIS-FRANCE

## CHABLIS Vieilles Vignes Tour du Roy



**Grape Variety:** Chardonnay

**Appellation:** Chablis Vieilles Vignes « Tour du Roy »

**Age of the wine:** 60 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 60 % of the cuvée in stainless steel tanks under controlled temperature (18°) and 40% in barrels of 1 to 5 years old. After racking , we blend the 2 cuvées.

**Ageing:** 7 months in stainless steel tank.

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

**Bottling:** From May to January.

**In Average:** 110 000 bottles some under Diam, and others under Stelvin.

**Wine tasting notes:** « Pure, crystalline with a touch of oak mellow in a rich and ripe structure ».

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

**Notations :** Chablis Tour du Roy 2011. Jancis Robinson MW (Richard Hemming)  
January 2013 : 16.5/20

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