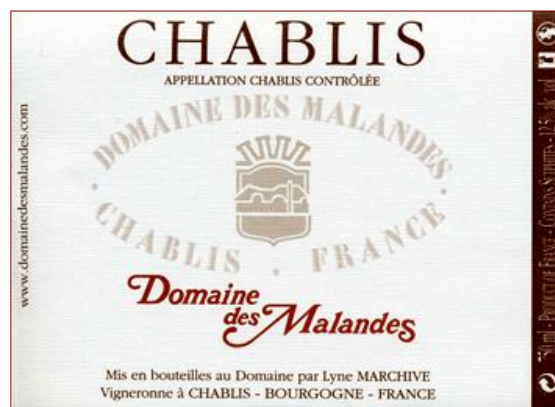




Domaine des Malandes

CHABLIS-FRANCE

CHABLIS



Grape Variety: Chardonnay

Appellation: Chablis

Age of the wine: Average : 35 years old

Harvest information: Very severe control of maturity.
Mechanical harvesting.
Protection of the crop against sun or/and rain.

Vinification: Alc and Malolactic, Fermentation 100% in stainless steel tanks under controlled temperature (18°).

Ageing: 6 to 10 months in stainless steel tank

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

Bottling: Bottled every month from June to March.

In Average: 120 000 bottles some under DIAM cork, and others under Stelvin.

Wine tasting notes: « Typical expression of Chablis with purity , tension, grapefruits aromas , nice liveliness and a fresh round finish”

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

Notations : Chablis 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