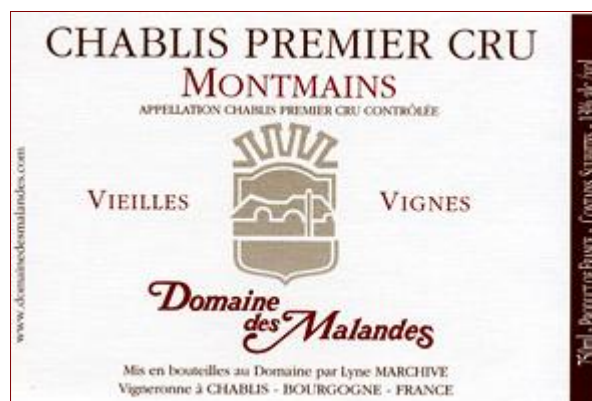




# Domaine des Malandes

CHABLIS-FRANCE

## CHABLIS 1er Cru Montmains



**Grape Variety:** Chardonnay

**Appellation:** Chablis 1er cru Montmains

**Age of the wine:** 60 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 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:** 9400 bottles under Diam.

**Wine tasting notes:** Light, green apple, slightest touch of mineral complexity, long finish. Crunchy.

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

**Notations :** 1er Cru Montmains 2011. Jancis Robinson MW (Richard Hemming)  
January 2013 : 16.5/20

### *Domaine des Malandes*

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