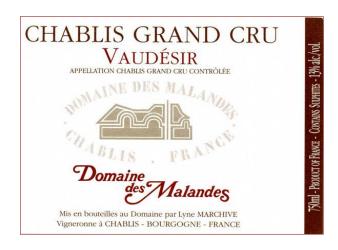




## CHABLIS Grand Cru Vaudésir



**Grape Variety:** Chardonnay

Appellation: Chablis Grand cru Vaudésir

Age of the wine: 40 years old

Harvest information: Very severe control of maturity.

Hand harvesting.

Protection of the crop against sun or/and rain.

Vinification: Fermentation Alc and Malolactic, 100% in barrels of 1 to 5 years old.

Ageing: 14 months in stainless steel

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

Bottling: November/December.

In Average: 6 000 bottles under DIAM.

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

Wine tasting notes: Grand Cru Vaudésir 2011. Jancis Robinson MW(Richard Hemming)

Tasting Notes January 2013: 17.5/20

## 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