



Domaine des Malandes

CHABLIS-FRANCE

PETIT CHABLIS



Grape Variety: Chardonnay

Appellation: Petit Chablis

Age of the wine: 1/3 = 40 years old
2/3 = 15 years old

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

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

Ageing: 6 months in stainless steel tank

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

Bottling: Spring and Autumn.

In Average: 21 000 bottles some under natural cork, and others under Stelvin.

Wine tasting notes: White fruit (peach), very pure, fresh and gorgeous.

Serving suggestion: Simple and attractive wine. Good to drink easily with friends in the garden.
This is a lovely BBQ wine!

Notations : **Petit Chablis 2011. Jancis Robinson MW (Richard Hemming) January 2013 : 15.5/20**

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