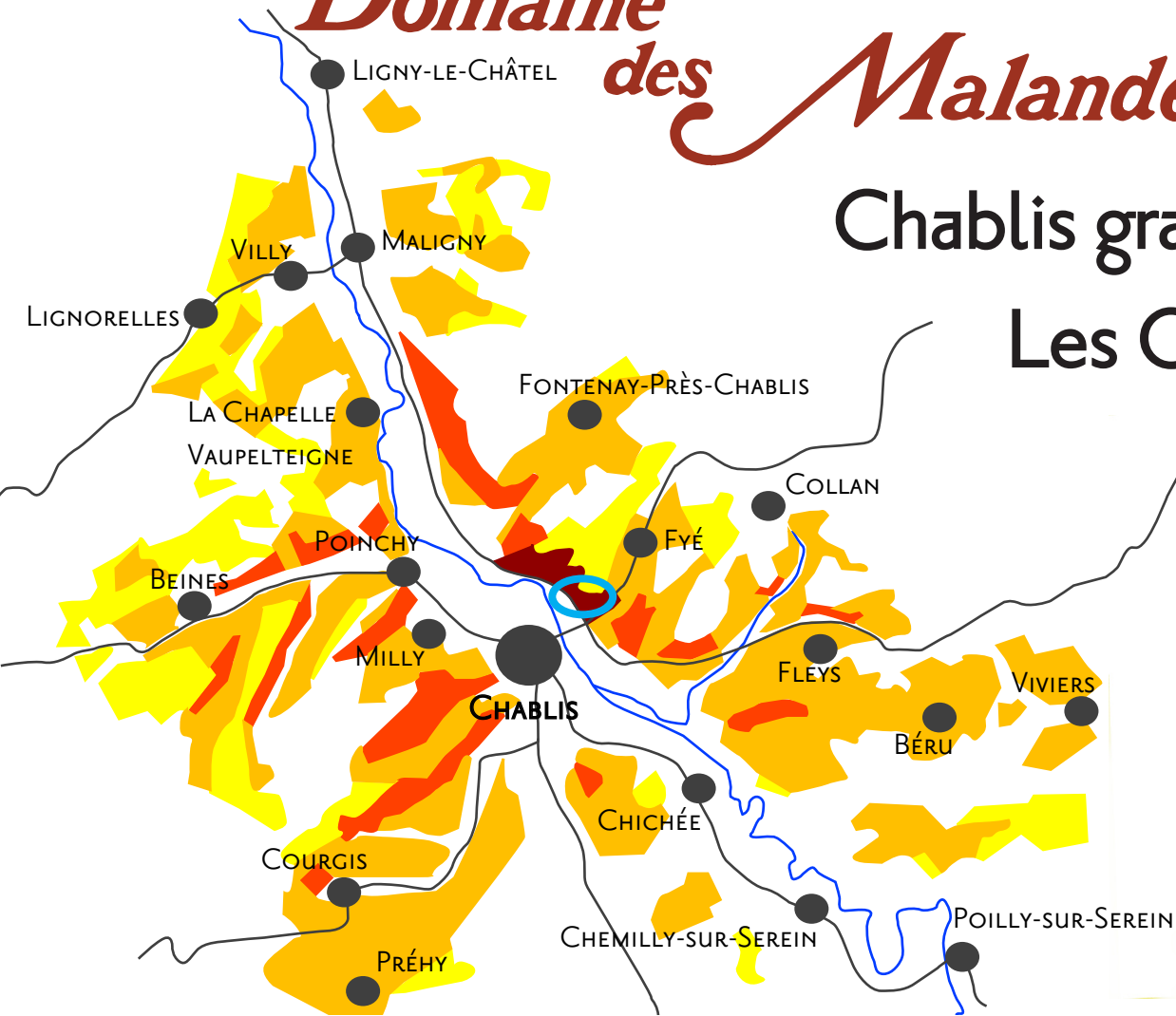


Domaine des Malandes

Chablis grand cru Les Clos



Surface: 0.53Ha () exposure South

Plantation of the vines: in 1962

Harvest: by hand

Vinification: 100% oak barrels (10% new oak).

Alcoholic fermentation under controlled temperature (18°C). Malolactic fermentation.

Ageing: 12 to 14 months in stainless steel tanks.

Tartaric precipitation: cold stabilization by negative temperature and filtration with kieselguhr.

Closure: Diam 10

Tasting notes: Powerful, elegant, with a pure and fresh attack. Good length in the mouth: a memorable wine.