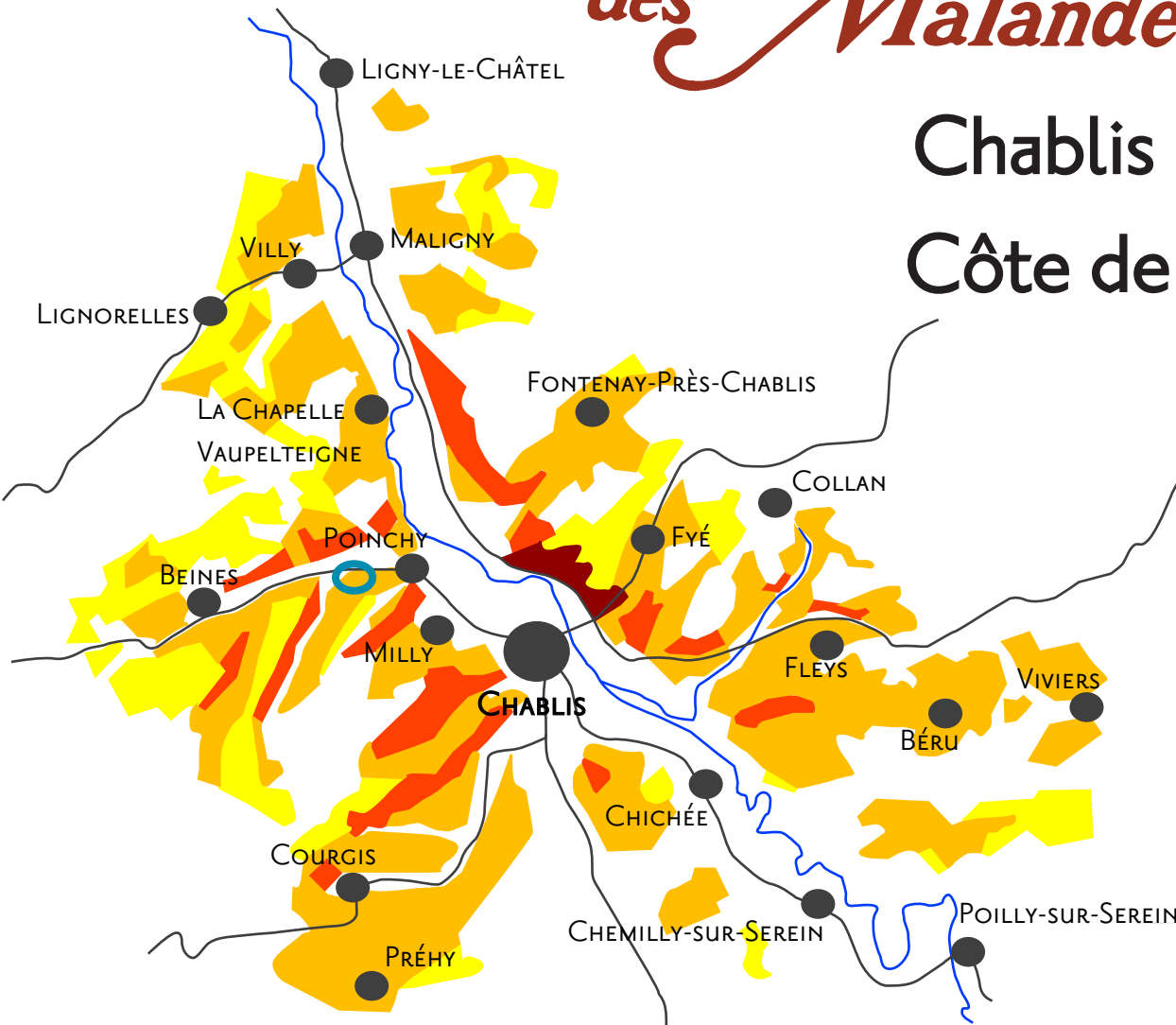


Domaine des Malandes

Chablis 1er cru Côte de Léchet



Surface: 1.43 Ha ( exposure South-East

Plantation of the vines: from 1975 to 1987

Harvest: by hand

Vinification: 100% stainless steel tanks.

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

Ageing: 7 to 12 months in stainless steel tanks.

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

Closure: Technical cork

Tasting notes: Vivid, pure, linear, mineral with a flush of flint on the end.