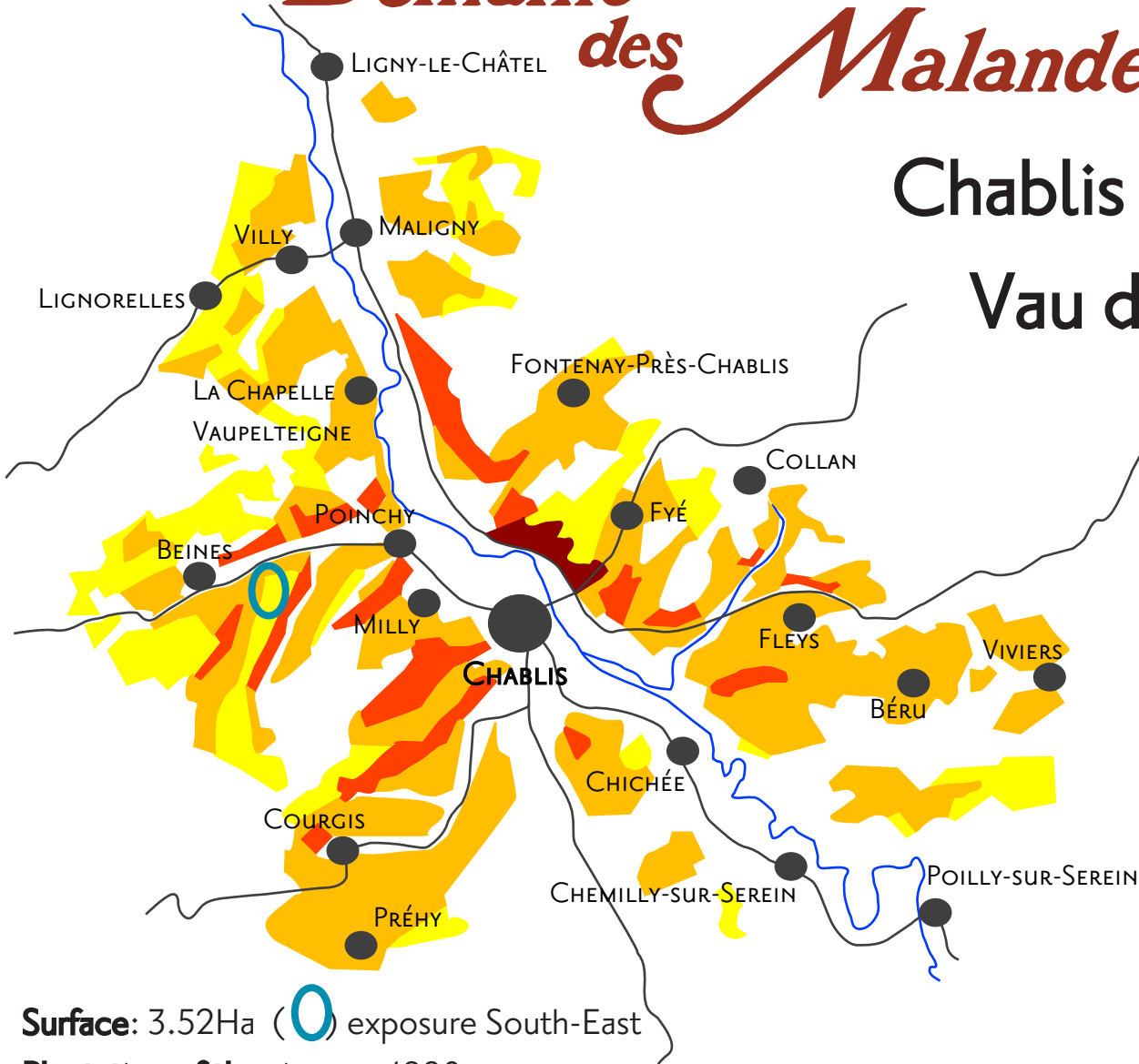


Domaine des Malandes

Chablis 1er cru Vau de Vey



Surface: 3.52Ha ( exposure South-East)

Plantation of the vines: in 1980

Harvest: mechanic

Vinification: 70% stainless steel tanks, 30% old oak barrels (average 6 years).

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: Complex and very fresh. Persistent on the palate, fine and balanced. Joyful.

