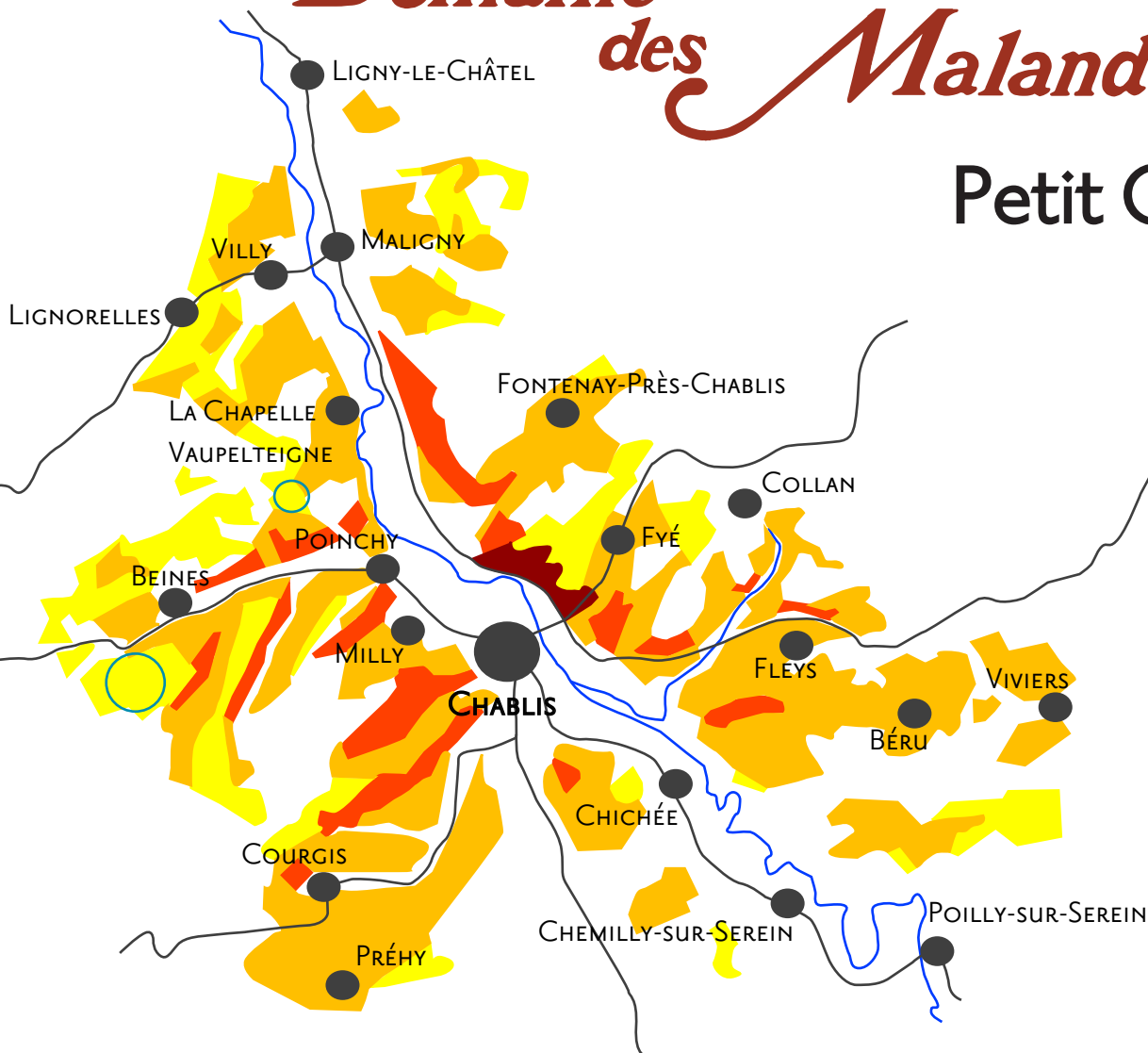


Domaine des Malandes

Petit Chablis



Surface: 4.35Ha () on the left bank.

Plantation of the vines: from 1980 to 2000.

Harvest: mechanical

Vinification: 100% stainless steel tanks.fermentation under controled temperature (18°C). Malo-lactic fermentation.

Ageing: 12 months in stainless steel tanks.

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

Closure: Technical cork.

Tasting notes: White-fleshed fruit, very pure, fresh and easy to drink.