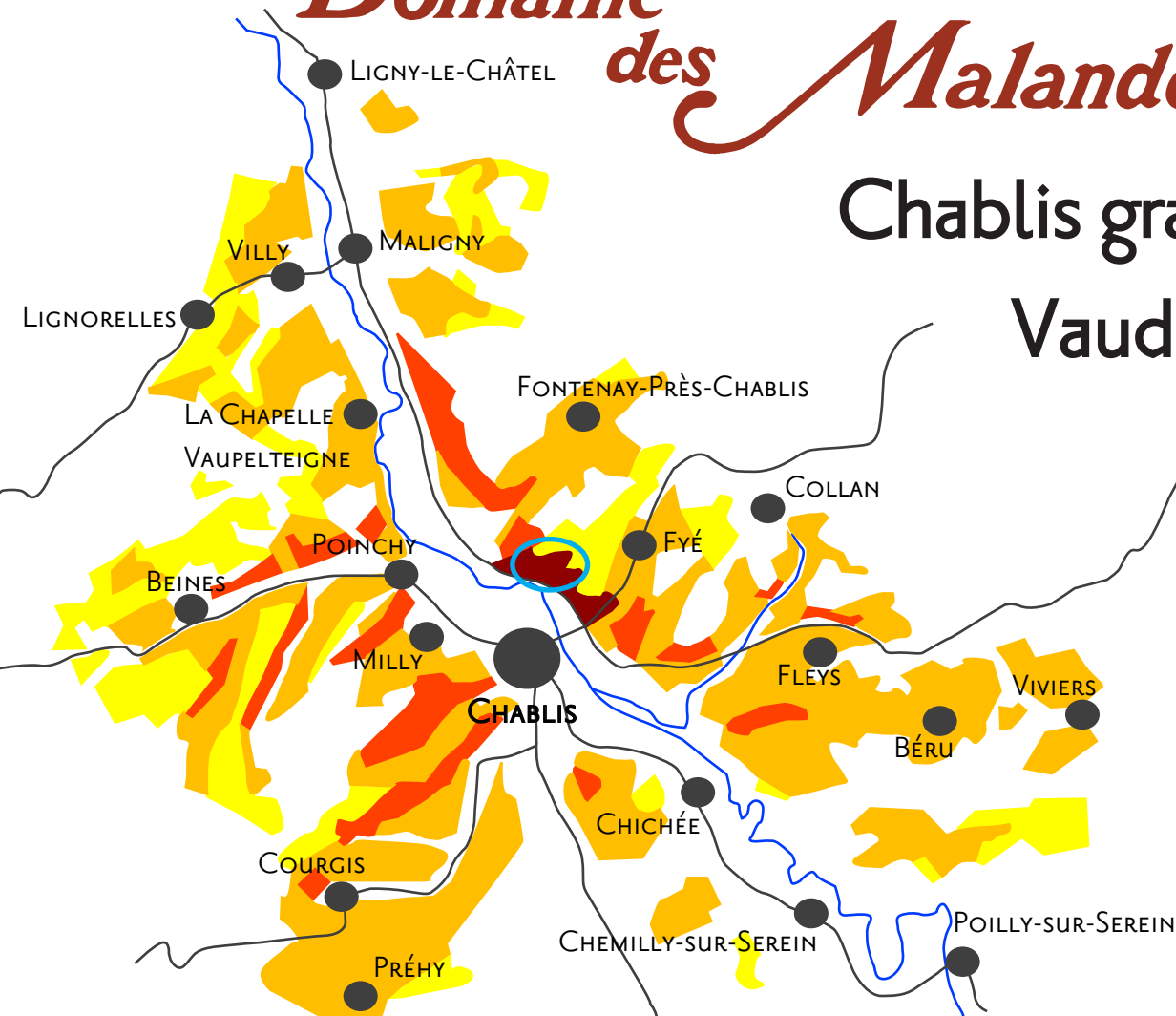


Domaine des Malandes

Chablis grand cru Vaudésir



Surface: 0.35Ha (○) exposure South and North.

Plantation of the vines: in 1967 and 1986.

Harvest: by hand.

Vinification: 7 months: 70% oak barrels and 30% tainless steel tanks.

Alcoolic fermentation under controled 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: Technical cork.

Tasting notes: Pure, fine and elegant with a hint of oak in a rich and ripe structure.
Long in the mouth.