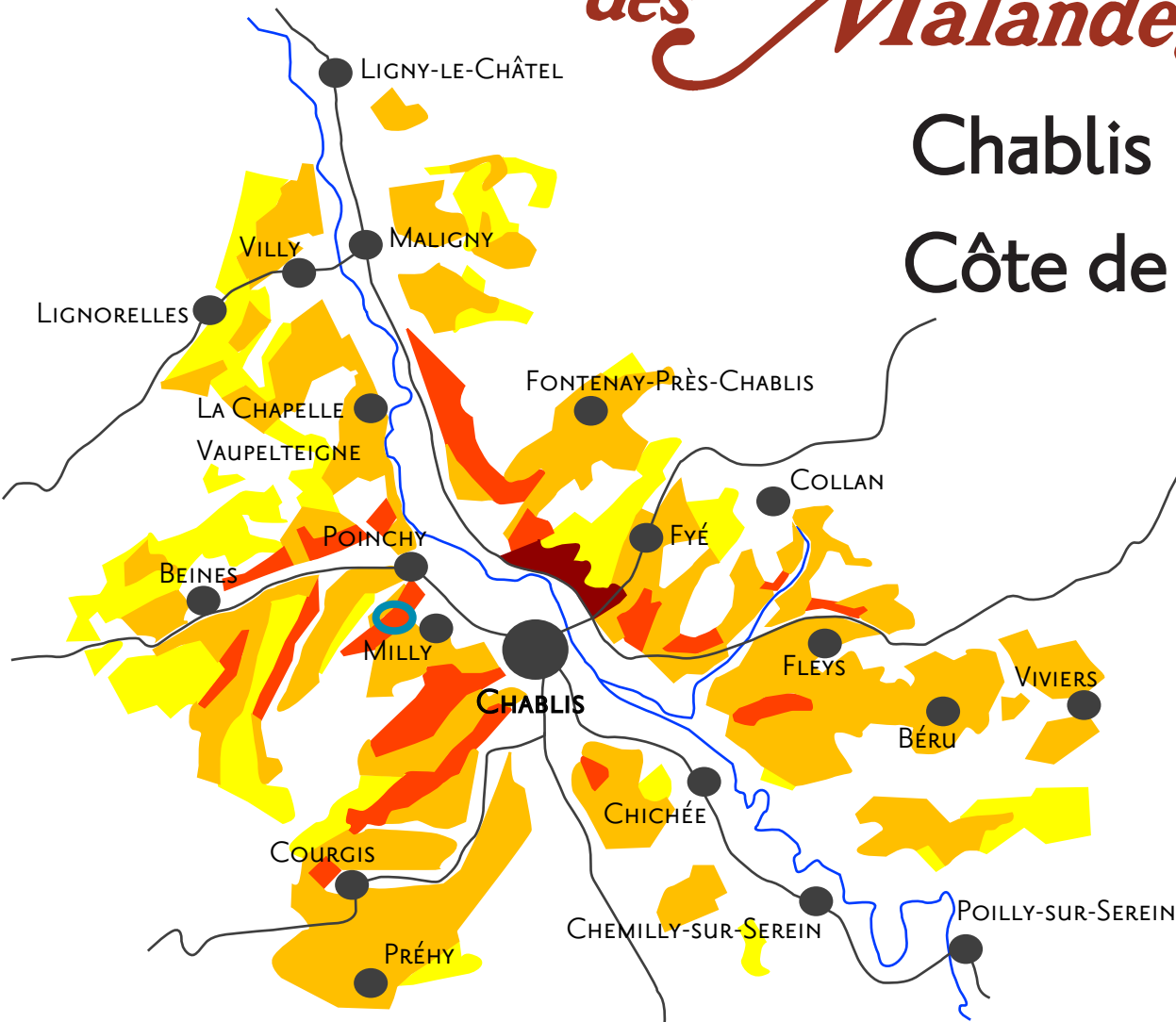


# Domaine des Malandes

## 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:** 8 months: 70% stainless steel tanks and 30% oak barrels.

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.