



**Country:**  
France

**Region:**  
France > Burgundy  
> Chablis > Fleys

**Estate owned by:**  
Charly Nicolle and  
Lucie Thieblemont

**Winemakers:**  
Charly Nicolle

**Vineyards:**  
Certified HVE sustainable with  
the initial stages of organic  
certification in process for select  
vineyards.

**Year founded:**  
1997

**Home link:**  
[www.chablis-charlynicolle.com/](http://www.chablis-charlynicolle.com/)

**Production:**  
Petite Chablis: 200 cases  
Chablis: 8000 cases  
1er Cru Les Fourneaux: 2000 cases  
1er Cru Mont de Milieu: 1000  
cases

Charly Nicolle and his wife, Lucie Thieblemont, now manage and maintain wine from three different family estate Domaines. Charly started in 1997 with less than 1 hectare of his own vineyards while working alongside his father. There are three separate Domaines representing three generations in the Nicolle family. Until recently, his father Robert still maintained and produced the wines that were named by his wife, Josette Laroche called Domaine de la Mandeliere. Today, Charly produces these wines, together with his wife Lucie, as well as, wines under his own name and his grandfather's name. His father Robert has officially turned over control of the entire estate, but is still out in the vines nearly every day assisting with the day-to-day vineyard management.

Charly has been noted locally in Chablis as a "rising-star" winemaker by his peers. Charly officially started his own Domaine in 2004, but the family roots as winemakers in the village of Fleys can be traced back to the 1800s. Eventually Charly took over both his grandfather, Paul Nicolle's vineyards, and most recently, his father Robert's Domaine, Domaine de la Mandeliere, started in 1979 with his mother's family vineyards.

The largest holdings of the Domaine are classified Chablis AOC, located mostly around the village of Fleys, including holdings in two premier crus: Les Fourneaux and Mont de Milieu. The vinification is on the lees in small stainless-steel tanks with approximately 20% of the wine aged in 400-500 liter oak barrels for depth. Charly has short square tanks to promote lees contact, as well as tall thin tanks to minimize lees contact when appropriate. This hybrid technique produces a house style that is both fresh and vibrant, but also rich and textured on the mid-palate. The Domaine has long applied integrated farming methods and is committed to sustainable agriculture through the HVE (High Environmental Value) certification with a focus to become certified organic.

As an appellation, Chablis is a unique place because vineyard classification is more closely tied to the geology and soil than in any other region in France. The main substrate is Jurassic limestone, called Kimmeridgian, from over 150 million years ago. The rock contains deposits of tiny, fossilized oyster shells which remind us that Burgundy once lay beneath a warm ocean.

Based on either side of the Serein River, the most famous climates are those on the right bank, labeled as Grand Cru and facing southwest.

A quick note about the name given to this Domaine by Charly's mother, Josette. It is named after a lieu-dit close to the 1er Cru vineyard of Les Fourneaux in their village of Fleys. This is where Robert and Josette first got their start in the late 70s. Mandeliere is a reference to a "basket maker" because willows grew at the bottom of the hill next to a stream here and people could make baskets from these willow reeds. Josette is an amateur, but gifted, painter and very much into handcrafted items. She thought this name was quite fitting for the production of the family wines, picked by hand and handled with careful attention.

*"I'm a winemaker. That's what I chose to be. I first worked with my father; I learned the ropes, I soaked up the knowledge. I make and sign my own wine now. I'm content in my vineyard. I take care of my vines with both deep-rooted and intimate happiness. It's like an infant I care for every day, bringing the fruit that takes my Chablis to maturity. All year round, I work the land: ploughing, tilling, and hoeing. Pruning with care, I count the seven nodes along the cane and two more on the renewal spur, the vines bud. In June the hills fill with their scent, and I count the 100 days remaining until harvest. Summer goes by, the last Swallows take flight and I harvest the golden seeds."*

– Charly Nicolle

