

Mandeliere Chablis



LOCATION:

France > Burgundy
> Chablis > Fleys

VARIETY:

Chardonnay

WINEMAKER:

Charly Nicolle



SCIENCE

ABV: 12.85%

SUGAR RATE: 2.0 g/L

TOTAL SO2: 87 ppm

TOTAL ACIDITY: 6.55 g/L

EXPERIENCE

NAME: The Domaine is named after a special place in Fleys next to the stream where willows used to grow and people would make baskets from them. Mandeliere means "Basket Maker".

CHARACTER: A very expressive nose with a perfume of summer flowers, citrus and orchard fruits like apple and pear. A distinctive salty sensation compels the minerality and palate. Medium-bodied with fortitude and persistence in the finish.

ENJOY WITH: Trout or salmon. A great companion to raw oysters, and all manner of seafood. Classically paired with gougères, goat cheese, foie gras, or snails.

BEST RESULTS: Serving temperature: 50-54°F. Ageing: 3 to 6 years after the harvest date.

EXPRESSION

FERMENTATION: One pied de cuve with neutral yeast is used to initiate the first tank. Fermentation from the first tank helps start each additional vessel. Temperature controlled fermentation between 61 and 64°F, 100% Malolactic fermentation.

ELEVAGE: Aging takes place in small stainless steel vats (80%) and 500 liter demi-muids (20%). The wines in barrel also ferment in barrel before blending together after 10 to 16 months on the lees.

FINING AND FILTERING: Fined with clay, tangential flow filtration. Vegan.

SULFUR: Small amounts are added after press, and after Malolactic completion. In good vintages no sulfur is added at bottling.

SOURCE

FARMING: The domaine has long applied integrated farming methods and is committed to sustainable agriculture through the HVE (High Environmental Value) certification.

LAND: 9.4 hectares in three villages: Fleys, Chichee, and Beru. Located on soils of clay and limestone with underlying kimberidgian bedrock on the right bank of the Serein River between 600-950 ft. a.s.l.

VINE: Vine density of 8,300 vine stocks per hectare with the average vine age of 40 to 58 years old.

HARVEST AND PRODUCTION: All estate fruit, hand harvested, 8,000 cases produced.

