

Lucie Thiéblemont

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COUNTRY

France

REGION

Chablis

ESTATE OWNED BY

Lucie Thiéblemont and
Charly Nicolle

WINEMAKER

Lucie Thiéblemont and
Charly Nicolle

VINEYARDS

Certified HVE sustainable,
with the initial stages of
organic certification in
process for select vineyards

YEAR FOUNDED

2015

HOME LINK

[https://www.chablis-
charlynicolle.com/](https://www.chablis-charlynicolle.com/)

PRODUCTION

Cremant de Bourgogne:
1000 cases
Petite Chablis:
200 cases
Chablis:
2500 cases
Premier Cru Les Fourneaux:
1000 cases

Lucie Thiéblemont did not arrive at the cellar by any direct route. A political science degree took her first to French embassies in New Zealand and Iran, two countries, two cultures, and one deepening conviction that the world is best understood through the people you sit across a table from. At 27, she followed a different instinct. She enrolled in culinary school, eventually earning her place in the kitchen at La Côte Saint-Jacques, a three-Michelin-star restaurant in northern Burgundy. It was there, in 2010, that she met Charly Nicolle, a winemaker from Chablis with roots in the village of Fleys stretching back five generations. Lucie had always been drawn to wine, particularly Burgundy, having grown up with an aunt and uncle who farmed vines in Bouzeron, but what drew her most was wine's singular capacity to dissolve borders and the chance to collaborate with people from all over the world. As she puts it, "Fine wines cross borders. That's what I love most about this life."

Lucie began her winemaking journey working alongside Charly at his family's estate. In 2015, they purchased two small plots of old-vine Pinot Noir in Tonnerre, nestled between Chablis and Champagne, and the region where Lucie herself was raised. These Pinot vines inspired a Crémant de Bourgogne, Blanc de Noirs, and the birth of a new project that carries her name. By 2020, the range had expanded to include a village Chablis, and in 2022, the Premier Cru Les Fourneaux joined the lineup. Today, Lucie and Charly manage the entire family estate together with several projects that span previous generations.

In the vineyard, the couple has long been guided by an organic-minded philosophy. They keep interventions to a minimum and let the land speak for itself. In the cellar, that same philosophy carries through. A defining feature of the Lucie Thiéblemont project is the use of stainless-steel barrels, chosen for their airtight seal and neutral character. Each of the parcels are fermented separately in small tanks or barrels. These small fermentation vessels are combined with extended lees aging between one and two years. The result is a house style defined by fine minerality and salinity, with a width, purity, and authentic freshness that carries through to the finish. It is a style perfectly suited to the terroir from which these wines are drawn.

As an appellation, Chablis is unique in France: its vineyard classifications are tied more directly to geology and soil than anywhere else in the country. The bedrock is Kimmeridgian limestone, formed over 150 million years ago and studded with tiny fossilized oyster shells, a reminder that Burgundy once lay beneath a warm ancient ocean. The domaine's holdings sit around the village of Fleys, with vines in the highly regarded Premier Cru Les Fourneaux, where old roots reach deep into that ancient seabed and draw up organic matter that translates into inspiring wines guided by a delicate touch from Lucie and Charly.

