



Domaine Charly Nicolle

ANTE MCMLXXX

AOC Chablis

Message from Charly

"It's here, in Fleys (pronounced Flay-ee), that I live with Lucie, my partner at home and at work. We inhabit the house in where I was born, in the very street where my grandparents and great-grandparents were living. Every morning, to get to my vines on the hillside, I walk through the tiny streets, I pass by women and men who have watched me grow up. Hello Charly, hello Robert, good day Marguerite, hello Madeleine! I love this life: farmer, winemaker, villager, familiar. 180 of us live tightly knit around our church steeple. It's a lively place, youthful and friendly. I am a part of this age-old Chablis countryside-risen from the ancient earth folds where the ocean hid shell and fossil treasures for me to find under my plough when labouring in spring. It's my countryside, a land where my children now grow up, a land of peaceful days that give me faith in the future."



COUNTRY

France

VARIETAL

Chardonnay

SOIL TYPE

Clay & limestone on underlying kimmeridgian

VINEYARD

Planted between 1965 and 1975
2 ha.
Density 8 300 vinestocks per ha.

HARVEST

Hand Harvested

VINIFICATION

Stainless steel vats (from 50 to 100 hectolitres)
Oak barrels (500 litres demi-muids)
12 to 16 months aging

TASTING NOTES

A light hue of greenish-gold, this wine has a very fresh, bright and mineral nose, with flint and notes of citrus. On the palate, the aromas persist at length thanks to their crispness and purity. Dry and wonderfully sophisticated, its Chablis has a true personality.

CERTIFICATION



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