



## Domaine Charly Nicolle

PER ASPERA  
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

Villages of Chablis, Fleys, Beru and  
Chichée.

16 hectares

35 year old vines

### HARVEST

60 hectolitres per hectare

Hand Harvested

### VINIFICATION

25 day Fermentation

Native Yeast

Full Malolactic Fermentation

Stainless Steel Tanks

Aged 10-12 month on lees

### TASTING NOTES

Hues of yellow and white gold with hints of pale green compose a brilliant, bright and clear robe. Intoxicating perfumes of summer flowers and fruit fill the nose. Its character has traits of oysters and shells. A Chablis aroma couldn't be more authentic than this.

### CERTIFICATION



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