



Domaine Charly Nicolle

AOC Chablis 1er Cru Les Fourneaux

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

Plots of Morein, La Cote & Pregirot
Village of Fleys
6 hectares
50-60 year old vines

HARVEST

50 hectolitres per hectare
Hand Harvested

VINIFICATION

25 day Fermentation
Native Yeast
Full Malolactic Fermentation
Stainless Steel Tanks
12 month on lees

TASTING NOTES

Its hue is a lovely straw yellow. Its nose is an intoxicating floral bouquet with notes of almonds and honey and filled with ripe fruit aromas. On the palate, well balanced with definite roundness and supple texture.

CERTIFICATIONS



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