



LES CLIMATS
Wine & Spirit Imports, Inc.

Domaine Charly Nicolle

AOC Chablis 1er Cru

Mont de Milieu

COUNTRY

France

VARIETAL

Chardonnay

SOIL TYPE

Clay and limestone on underlying kimmeridgian

VINEYARD

Village of Fleys

2 hectares

50-60 year old vines

HARVEST

Manual harvested & sorted

50 hectolitres per hectare

VINIFICATION

30 day fermentation, native yeast

Full malolactic fermentation, stainless steel tanks

12 month on lees

TASTING NOTES

With hues of yellow straw, this brilliant wine shines with bright clarity, floral notes of acacia and its clay-limestone origins reign. On the palate, the terroir and all the qualities of a Mont de Milieu are revealed: mineral and rich, powerful ripe fruit.

ABOUT THE WINEMAKER

Domaine Charly Nicolle was created with less than one hectare in 1979 by Robert Nicolle and Josette Laroche, who can both trace their history from winemaking families back to the late 19th century. Since the creation of the domaine, they have increased the size of their vineyards bit by bit, and currently the domaine produces wine from 20 hectares of vines. In 1999, they were joined by their 20 year old son Charly, who had just graduated from the lycée viticole of Beaune. Today, Charly is officially in charge of the domaine together with his wife Lucie, but Robert is still out in the vines nearly every day.

