



LES CLIMATS
Wine & Spirit Imports, Inc.



Domaine Charly Nicolle

AOC Tonnerre

Bourgogne

COUNTRY

France

VARIETAL

Chardonnay

SOIL TYPE

Marl-limestone from the Kimmeridge era, laid down 150 million years ago, during the Upper Jurassic

VINEYARD

Southeast-facing valley, at between 250m above sea level

HARVEST

Manual harvested & sorted

VINIFICATION

Temperature controlled fermentation

Malolactic fermentation

Stainless steel vats (from 50 to 100 hectolitres)

On lees, for 10 months

TASTING NOTES

Pale yellow colour. The nose recalls lemon zest, acacia blossom, pear, peach, stone fruits, and almond. It is fleshy and fresh in the mouth, with good length punctuated by touches of lemon aromas. The wine is balanced, both smooth and mineral, with a velvety sensation mid-mouth.

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.

