

PURE CHABLIS

*One grape
One region
One of a kind*

Terroir of the flag-bearing Climat FOURCHAUME

Right bank, the Climat FOURCHAUME strictly speaking

The Climat of FOURCHAUME faces West/South-West, which makes it a sunny terroir where grapes ripen early. Like VAUPULENT, open onto the Serein Valley and full of light, it is bathed in the afternoon sun, facilitating maturation of the grapes and making this an early-ripening Climat. Mainly made up of brown not-too-stony clays, FOURCHAUME has shallow, well-drained soils with a good water supply thanks to a good agronomic structure.



You taste the Domaine des MALANDES

Chablis Premier Cru, FOURCHAUME, Vieilles Vignes, 2019

The Domaine des MALANDES was run by Lyne Marchive, who comes from a long line of Chablis winemakers, until 2018 when her children, Richard Rottiers and Amandine Marchive, took over. The approach of this 30-hectare estate is to respect the environment whilst ensuring the wines reflect their terroir. The estate exports 80% of its production.



Viticulture: Grapes from the Climat FOURCHAUME strictly speaking. South-West exposure. No more chemical weeding since 2018, organic fertilizer and protection. Manual harvest. Average age of vines: 67 years old. Domaine in transition to organic farming.

Vinification: 60% stainless steel tanks, 40 % oak barrels (2 years old). Alcoholic fermentation at controlled temperature (18°C). Malolactic fermentation. Ageing 12 months in stainless steel tanks.



Domaine des MALANDES

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