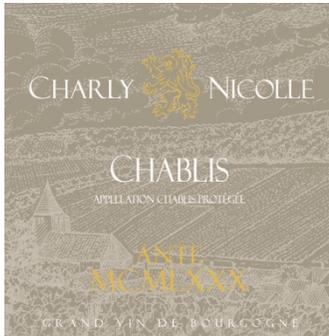


DOMAINE CHARLY NICOLLE

CHABLIS « Ante MCMLXXX » 2017

Single Estate – GPS 47.81612, 3.86729



ORIGIN

Burgundy, France

APPELLATION

AOC Chablis

VINEYARD

2 hectares of clay and limestone soils +/- 45 years old

BLEND

100% Chardonnay

WINEMAKING

Fermentation is done in temperature controlled stainless steel tanks.

AGING

Aged on lees for 12-16 months in oak barrels

TECHNICAL INFORMATION

12.5% Alc. |

Domaine Charly Nicolle's 2017 'Ante MCMLXXX' Chablis opens with nose full of sliced, fresh apple, honeysuckle, and lemon zest. The palate then shows a beautifully rich textured minerality and mouthfeel that is carried into a persistent finish through its bright acidity.

2017's season was quite simply normal. This came as a stark relief in comparison to the rollercoaster ride of a season from the year prior. It was simply stress-free vintage that is a bottled sense of relief.

The 2 hectares of these +/- 45-year-old Chardonnay vines that create this cuvée are planted in clay-limestone soils with an underlying vein of kimmeridgian. After being harvested, the grapes enter fermentation in temperature controlled stainless-steel tanks. From here, the juice is aged on lees for 12-16 months in oak barrels until it is bottled.

The name *Ante MCMLXXX*, translates to 'before 1980'. Charly Nicolle chose to name this cuvée 'before 1980' because all of vines were planted before he was born between 1965-1975.

Charly Nicolle is a winemaker at his very core. He works on his Domaine all year from ploughing his own land to pruning each vine with his own hands. He lives his passion day in and day out as not only a winemaker, but as a farmer as well. Today, Charly lives in the home his great-grandfather once called his own in the Chablis countryside surrounded by family.

ACCOLADES

2017 Wine Enthusiast – 91 points

2017 International Wine Report – 91 points

"A touch of dried corn husk plays subtly on this wine's nose while more air brings a sense of lemony ripeness. The smooth, ripe palate adds a sense of yeasty texture and gives extra sheen to that lemon ripeness. Salty slenderness on the finish is rather elegant." –W.E.

