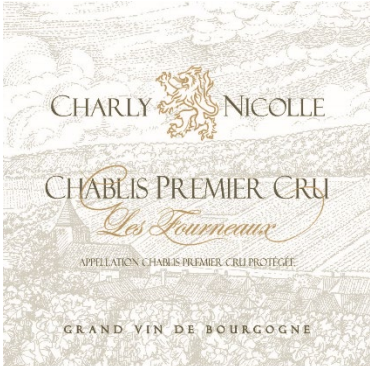




Serge Doré Selections

MERCHANT OF SIGNATURE WINES

# DOMAINE CHARLY NICOLLE - 2021 CHABLIS 1<sup>ER</sup> CRU « LES FOURNEAUX »



## ESTATE

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 in Fleys back to the late 19th century. Domaine Charly Nicolle is a family estate at the edge of the tiny village of Fleys in the Chablis wine district of northern Burgundy. Members of the family have owned and worked these vineyards since 1780. In 1999 their son, Charly, joined the family. Today Charly is a seventh-generation vigneron who learned the craft of viticulture and winemaking from his father, Robert. Charly graduated from the Lycée Viticole de Beaune in 1999 and produced his first vintage under his own label in 2004. He lives in his great-grandfather's house and is an intimate part of the local community. Of his life as a winemaker, Charly writes, "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. I love this life: farmer, winemaker, villager. I am a part of this age-old Chablis countryside." Domaine Charly Nicolle is arguably one of the best producers in Chablis.

## ORIGIN

BURGUNDY

## APPELLATION

AOC CHABLIS

## LOCATION

GPS: 47° 81612  
3.86729

## VARIETALS

100% CHARDONNAY

## VINEYARD

SINGLE ESTATE  
1-HECTARE ESTATE  
+/- 50-YEAR-OLD VINES

## SOILS

CLAY LIMESTONE SOILS

## FARMING

SUSTAINABLY FARMED

## WINEMAKING

FERMENTATION IS DONE IN  
TEMPERATURE CONTROLLED  
STAINLESS-STEEL TANKS.

AGED ON LEES FOR 16 MONTHS  
IN OAK BARRELS.

## TECHNICAL INFO.

12.5% ALC. |

## TERROIR

Charly Nicolle Chablis 1er Cru Les Fourneaux is a 100% Chardonnay wine made from a 6-hectare vineyard classified as a Premier Cru, located in the municipality of Fleys (Burgundy). The vines are aged between 50 and 60 years old and are planted in Kimmeridgian-based calcareous clay soils.

## ABOUT THE WINE MAKING & PROFILE

The parcel selection for the 2021 vintage is from 40-60-years-old – vines Cote Pré Girots. Once the grapes have been harvested, they are fermented in the winery with native yeasts for 25 days at a controlled temperature of 16 to 18 degrees Celsius. Malolactic fermentation takes place in stainless steel tanks of different sizes (from 25 to 100 hectolitres) and in 400-litre oak barrels. Finally, the wine aged on the lees for 16 months.

**Charly Nicolle Chablis 1er Cru "Les Fourneaux" 2021** has a pale lemon color with an incredible depth of fruit. The nose opens with fresh apple, honeysuckle, and lemon zest. The palate has a beautifully rich textured minerality and mouthfeel that is carried into a persistent finish through its bright acidity.

## FOOD PAIRING

The wine goes well with pasta, seafood fish dishes such as oysters, prawns and mussels or served as an appetizer.

## REVIEWS

2021 – INTERNATIONAL WINE REPORT – 92