

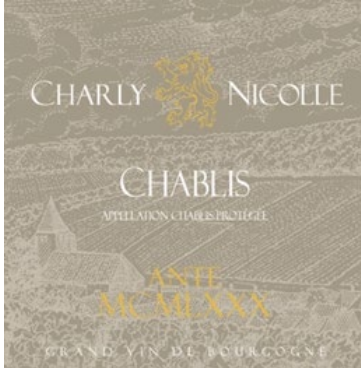


Serge Doré Selections

MERCHANT OF SIGNATURE WINES

DOMAINE CHARLY NICOLLE - 2020

CHABLIS « ANTE MCMLXXX »



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

2-HECTARE ESTATE
+/- 45-YEAR-OLD VINES

SOILS

CLAY LIMESTONE SOILS

FARMING

SUSTAINABLY FARMED

WINEMAKING

FERMENTATION IS DONE IN
TEMPERATURE CONTROLLED
STAINLESS-STEEL TANKS.

AGED ON LEES FOR 12-16
MONTHS IN OAK BARRELS.

TECHNICAL INFO.

12.5% ALC. |

TERROIR

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. The minerality of this region impart a pure taste and rich aromas to the wine.

ABOUT THE WINE MAKING & PROFILE

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. The parcel selection for the 2020 vintage is from 40-60-years-old – vines from Fleys, Beru and Chichée. 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 75% stainless-steel vats and 25% oak barrels until it is bottled.

CHARLY NICOLLE "ANTE MCMLXXX" 2020 offers a generous yellow straw color with greenish highlights. The delicate aromas of lemony fruit and fresh herbs (thyme/basil) reveals notes of summer flowers and ripe fruits. The light toast from lees aging hangs on well to Chablis' core values with firm acidity and minerality. The refreshing taste and finely balanced minerality are exuberant to the finish.

FOOD PAIRING

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

REVIEWS

2020 – INTERNATIONAL WINE REPORT – 92

2020 – VINOUS – 90

2017 – WINE ENTHUSIAST - 91

2017 – INTERNATIONAL WINE REPORT - 91