

# Mandeliere 1er Cru Les “Fourneaux”



**LOCATION:**  
France > Burgundy  
> Chablis > Fleys

**VARIETY:**  
Chardonnay

**WINEMAKER:**  
Charly Nicolle



## SCIENCE

ABV: 13.44%  
SUGAR RATE: < 1 g/l  
TOTAL SO2: 90 ppm  
TOTAL ACIDITY: 3.72 g/l

## EXPERIENCE

**NAME:** Les Fourneaux, meaning the oven, is aptly named because it has one of the warmest microclimates in the entire Chablis region. The entirety of this Cru vineyard is in the village of Fleys.

**CHARACTER:** A generous wine even when opened at a young age. Its hue is a lovely straw yellow. Aromas have pronounced elegance with a floral bouquet, notes of almonds and honey. Tender and abundant on the pallet, its character is well-balanced but full-bodied. True to the terroir of this Cru.

**ENJOY WITH:** The French might enjoy this with lobster, poulet de Bresse, truffles, roast veal fillet, or sweetbreads. We like it with pork tenderloin or scallops, served with buttery potatoes and leeks.

**BEST RESULTS:** Serving temperature: 50-54°F. Ageing: 4 to 8 years after the harvest date.

## EXPRESSION

**FERMENTATION:** One pied de cuve with neutral yeast is used to initiate the first tank. Fermentation from the first tank helps start each additional vessel. Temperature controlled fermentation between 61 and 64°F, 100% Malolactic fermentation.

**ELEVAGE:** Aging takes place in small stainless steel vats (80%) and 400 liter demi-muids (20%). The wine aged in barrel, also ferments in barrel before blending together after 12 to 18 months on the lees.

**FINING AND FILTERING:** Fined with clay, tangential flow filtration. Vegan.

**SULFUR:** Small amounts are added after press, and after Malolactic completion. In good vintages no sulfur is added at bottling.

## SOURCE

**FARMING:** The domaine has long applied integrated farming methods and is committed to sustainable agriculture through the HVE (High Environmental Value) certification.

**LAND:** 1.8 hectares on a higher percentage of clay with limestone on underlying kimmeridgian bedrock. A steep hill shaped like a theater, it is protected from the wind and has one of the warmest microclimates in Chablis, facing south at 800-900 ft. a.s.l.

**VINE:** Vine density of 8,300 vine stocks per hectare with the average vine age of 30 years old.

**HARVEST AND PRODUCTION:** All estate fruit, hand harvested, 2,000 cases.

