



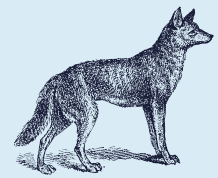
Domaine Charly Nicolle

“PER ASPERA”

A.O.C. Chablis

Message from Charly

“It’s here, in Fleys (pronounced Flay-ee), that I live with Lucie, my partner at home and at work. We inhabit the house in where I was born, in the very street where my grandparents and great-grandparents were living. 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. Hello Charly, hello Robert, good day Marguerite, hello Madeleine! I love this life: farmer, winemaker, villager, familiar. 180 of us live tightly knit around our church steeple. It’s a lively place, youthful and friendly. I am a part of this age-old Chablis countryside-risen from the ancient earth folds where the ocean hid shell and fossil treasures for me to find under my plough when labouring in spring. It’s my countryside, a land where my children now grow up, a land of peaceful days that give me faith in the future.”



PARKER WOLF

wine & spirits

COUNTRY

France

VARIETAL

Chardonnay

SOIL TYPE

Clay & limestone on underlying kimmeridgian

VINEYARD

Villages of Chablis, Fleys, Beru and Chichée.

16 hectares

35 year old vines

HARVEST

60 hectolitres per hectare

Hand Harvested

VINIFICATION

25 day Fermentation

Native Yeast

Full Malolactic Fermentation

Stainless Steel Tanks

Aged 10-12 month on lees

TASTING NOTES

Hues of yellow and white gold with hints of pale green compose a brilliant, bright and clear robe. Intoxicating perfumes of summer flowers and fruit fill the nose. Its character has traits of oysters and shells. A Chablis aroma couldn’t be more authentic than this.

CERTIFICATIONS



Moments Unearthed

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