



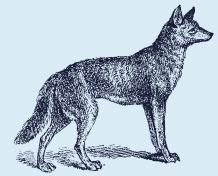
Domaine Charly Nicolle

ANTE MCMLXXX

A.O.C. Chablis 1er Cru « Les Fourneaux »

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

100% Chardonnay

SOIL TYPE

Clay & limestone on underlying kimmeridgian

VINEYARD

Planted between 1963 and 1977
1 ha.

Density 8,300 vinestocks per ha.

HARVEST

Hand Harvested

VINIFICATION

Stainless steel vats (from 50 to 100 hectolitres)

Oak barrels (500 litres demi-muids)
16 months aging

TASTING NOTES

Medium yellow. Deep, with a faint herb and a fine depth of aroma. Lithe, soft and a little padded and silky but with underlying balance. Definitely mineral, with a long finish. Real character here.

CERTIFICATIONS



Moments Unearthed

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