

Winemaker: Charly Nicole and Lucie Thieblemont

Region: Burgundy



Location: Fleys

Mont de Milieu

PAUL NICOLLE

Appellation: Chablis Premiere Cru

Varietals: 100% Chardonnay

Vineyard: Mont de Mileu. A south/southwest-facing vineyard which neighbors Chablis Grand Crus.

Vine Age: 2ha

Vinification: Wine undergoes natural yeast fermentation and Malolactic fermentation in stainless steel tanks.

Vine Age: 40 - 60 years

Terroir: Kimmeridgian limestone soils, with a high concentration of clay topsoil.

Elevage: Aged 12 - 18 months on lees in stainless steel tanks.

About the winemaker:

The domaine Paul Nicolle is firmly rooted in the village of Fleys, a winemaker village in the middle of the vines, located just four kilometers from the town of Chablis. The domaine was created with less than one hectare in 1979 by Robert Nicolle and Josette Laroche. The domaine is now

managed by Charly Nicolle and his wife Lucie Thieblemont, who used to be a chef at the Cote Saint Jacques, a nearby Michelin starred restaurant.

The two met when Charly was delivering wine, and years later Lucie is now working side by side with Charly at the winery.

