

Winemaker
Charly Nicolle

Region
Burgundy

Location
Fleys



Appellation(s) **Farming**
Chablis Sustainable

Crémant de Bourgogne

Paul Nicolle



Variety

100% Pinot Noir

Annual Production

5,000 bottles

Vineyards

Molosmes

Vine Age

20 years old average

Size

0.6 hectares

Terroir

Kimmeridgian limestone soil

Vinification

Selected and natural yeast fermentation (depending on the tank). Malolactic fermentation in stainless steel tanks

Elevage

Wines are first aged for the first year in stainless steel tanks, then on lees for 16 months (minimum is 9 months Crémant, 15 months for Champagne)

Notes

Before taking over the family domaine, Charly worked for a few years in the Aube, the southernmost part of Champagne that borders on Burgundy and is a short way from Chablis. With his experience working in Champagne, Charly always wanted to produce his own sparkling wine and jumped at the chance to acquire a small vineyard in Molosmes, on the border with Champagne. The domaine is one of the few that produce their own Crémant entirely in house from start to finish, including ageing, riddling, and disgorging each bottle by hand.

About

The domaine is managed by Charly Nicolle and his wife Lucie Thieblement, 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.