

**Winemaker**  
Charly Nicolle

**Region**  
Burgundy

**Location**  
Fleys



**Appellation(s)**  
Chablis

**Farming**  
Sustainable

# Chablis Premier Cru Les Fourneaux

Paul Nicolle



## Variety

100% Chardonnay

## Annual Production

25,000 bottles

## Vineyards

1<sup>er</sup> Cru Les Fourneaux (Fleys)

## Vine Age

40 years old average

## Size

4 hectares

## Terroir

Kimmeridgian limestone soil with a high proportion of clay

## Vinification

Natural yeast fermentation in stainless steel tanks

## Elevage

12-18 months on the lees in stainless steel tanks and 15% in new and used barrels

## Notes

Les Fourneaux is located in Fleys, on the right bank of the Serein river. The name "Les Fourneaux", or The Furnace, comes from the due south exposure directly facing the sun, yielding a powerful, full flavored Chablis

## 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.