

Winemaker
Charly Nicolle

Region
Burgundy

Location
Fleys



Appellation(s)
Chablis

Farming
Sustainable

Chablis Premier Cru Mont de Milieu

Paul Nicolle



Variety

100% Chardonnay

Annual Production

xxx bottles

Vineyards

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

Vine Age

40-60 year old vines.

Size

2 hectares (5 acres)

Terroir

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

Vinification

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

Elevage

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

Notes

Wines from Paul Nicolle are fermented and aged in large horizontal stainless steel tanks which allows extra contact with the lees. This results in a richly textured Chablis with minimal oak to ensure a bright and fresh flavor.