



CHARLY NICOLLE CHABLIS PER ASPERA

£21.50

Buy 6 for £16.84 each and save 6%

Buy 12 for £15.77 each and save 12%

SKU: FRCNC

Categories: <u>Crisp & Fresh</u>, <u>Chardonnay</u>, <u>Burgundy</u>, <u>White, France</u>, <u>Dry</u>, <u>£20 - £49.99 Wines</u>, <u>Drinks for</u> Easter

Domaine Charly Nicolle is a family estate located 4 kilometers east of the town of Chablis at the edge of the tiny village of Fleys. The owner and winemaker is Charly Nicolle himself, a seventh-generation vigneron who learned the craft of winemaking from his father, Robert.

Grape Varieties: 100% Chardonnay

Farming Practices: Vegan. Sustainable - They subscribe to no organic label, refusing to be unable to take action in case their vines are threatened by diseases or pest. But they are not over-zealous in intervening in the vines development or wine making.

Tasting Notes: Clear, light yellow with green glints. Defined nose combining fresh herb notes with white-fleshed fruits and plum flesh aromas. A lively, fresh midpalate with mineral notes. Charly Nicolle generally like to make "round" Chablis wines, with a not too sharp vivacity and rather fruity flavours.

Sugar Level: 1.5g/l

Closure: Diam

Download Product Info:

