



CHARLY NICOLLE CHABLIS PER ASPERA MAGNUM

£52.00

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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 mid-palate 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

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