

THE
OXFORD
WINE
COMPANY

Chablis Grand Cru, Les Clos, Domaine de Malandes

£55.00



Vintage: 2013

Bottle Size: 75cl

Alcohol %: 13%

Country: France

Description: Minerally, steely and very complex with ultra clean deep crisp fruit. Made from Lyne and Jean-Bernard Marchive's top vineyard which was planted in 1962 in the heart of the Chablis appellation on unique kimmeridgian soil.

Cepages: Chardonnay

Group: Burgundy

Sub group: Chablis

Colour: White

Closure: Cork

Producer:

Website: www.domainedesmalandes.com/uk/index.html

Organic/Bio Status:

Food / cocktail match: How could you pass up that most classic matches of Chablis with raw, fresh oysters? The story goes that the Kimmeridgian soils of Chablis, rich in marine fossils, are responsible for the wine's affinity to shellfish. Whether this is true or not, the match is an unmissable one.

Food / cocktail recipe:

Press

Awards

Other Info: Lyne and Jean-Bernard Marchive make textbook wines from vineyards planted on the classic Kimmeridgian soils around the town of Chablis and the family's main objective is to maximise this expression of 'terroir' in their wines. Soils derived from the ancient Jurassic sea that once covered the area impart a unique steely minerality to the Chardonnay grape with flavours of honey and beeswax supported by hazelnut and

vanilla. Classic Chablis.

Domaine des Malandes practice sustainable viticulture on their property.