CHARLY NICOLLE

2021

CHARLY NICOLLE 'PER ASPERA' BLANC CHABLIS

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TECHNICAL DETAILS

The Estate

Domaine Charly Nicolle is a family estate at the edge of the tiny village of Fleys in the Chablis wine district of northern Burgundy. The owner and winemaker is Charly Nicolle himself, a seventh-generation vigneron who learned the craft of viticulture and winemaking from his father, Robert. Members of the family have owned and worked these vineyards since 1780.

Wine Making

Coming from batches all located on the right bank of the Serein, the river that crosses Chablis. Temperature control for alcoholic fermentation. Malolactic fermentation is stainless steel barrels and aged on lees for 10-15 months.

Food Suggestions

Pairs well with pork, rich fish such as salmon and tuna, shellfish dishes, and mild/soft cheeses.

TASTING NOTES

The Chablis "Per Aspera" displays tropical scents, dried honey and touches of pineapple on the nose, which is not unattractive but needs a little more focus. The palate follows in a similar vein, showing a waxy texture and good depth, but it feels a little predictable and lacks tension on the finish.

Chardonnay grape blend.

This wine contains allergens, sulfites.

SCAN >>
More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Family-Owned
- Organic
- ABV%: 12.5
- Class: White

WWW.CHABLIS-CHARLYNICOLLE.COM/EN/DOMAINE-CHARLY-NICOLLE/

VINTAGE IMPORTS
Importer & Distributor of Wines & Sirits