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Lucie Thiéblemont, Fleys (Burgundy)

Chablis 1er Cru «Les Fourneaux» AOP

Vintage	2023
Winemaker	Lucie Thiéblemont
Region	Burgundy
Alcohol	13% vol.
Grapes	100% Chardonnay

Winemaking

The 40-year-old vines come from plots located exclusively in the village of Fleys, where the Premier Cru "Les Fourneaux" benefits from a slightly warmer climate than the rest of the Chablis vineyards – hence the name. Alcoholic fermentation occurs at a controlled temperature (between 16 and 18°C), followed by malolactic fermentation. The wine is aged in stainless steel tanks, then for 12 to 16 months in oak barrels (400-liter Demi-Muids).

Our tasting note

Beautiful straw-yellow color. The nose reveals an enchanting floral aroma, accompanied by delicate notes of almonds and honey, along with a rich bouquet of ripe fruits. On the palate, it's a true celebration: delicate and full-bodied, perfectly balanced, with a remarkable smoothness that wonderfully highlights the terroir and its climate. Long finish.

Lucie Thiéblemont



Lucie Thiéblemont and Charly Nicolle met in 2010 when Lucie was working as a chef at the three-star restaurant «La Côte Saint-Jacques» near Chablis. Charly comes from a family with over 50 years of winemaking history and has been running his own estate since 2001. Lucie has always been a passionate lover of Burgundy wines, so she and Charly decided early on to collaborate. In 2015, a unique opportunity arose: they were able to acquire several parcels of old Pinot Noir vines in Tonnerre, near Chablis. This purchase laid the foundation for the production of their Crémant de Bourgogne Blanc de Noirs and led to the establishment of a new estate named after Lucie. In 2020, they expanded their production to include the Chablis appellation, producing a remarkable Chablis Village and an outstanding Premier Cru. The vines for the Premier Cru benefit from a slightly warmer microclimate than other parcels in Chablis, giving these wines a distinctive character. The domaine is currently transitioning to organic farming and will proudly offer organically certified Chablis wines starting in 2026.

Suitable with

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