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Lucie Thiéblemont, Fleys (Burgundy)

# Chablis AOP




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| **Vintage** | 2023 |
| **Winemaker** | Lucie Thiéblemont |
| **Region** | Burgundy |
| **Alcohol** | 12.5% vol. |
| **Grapes** | 100% Chardonnay |

## Winemaking

This Chablis comes from vineyards located on the right bank of the Serein River, which flows through the Chablis region. It is known for its balance and delightful character. The alcoholic fermentation took place at temperatures between 16 and 18°C, followed by a complete malolactic fermentation. The wine was aged on the lees for 10 to 15 months in stainless steel tanks (50 to 130 hectoliters) and in oak barrels (500 liters).

## Our tasting note

The bright color, with yellow-golden hues, shines clearly and brilliantly. The intoxicating nose combines summer flowers with fruity aromas, revealing a briny character reminiscent of oysters and shellfish. On the palate, the wine is fresh and salty, with a crisp acidity. A juicy, lively, and slightly maritime 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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