

# Domaine Marini

Grands Vins de Chablis

Domaine Marini is a small family-owned domaine in BÉru. Started after WW2 by René Marini, the 15 hectares of Chablis terroir are currently being managed by Floriane and Adrien Marini in its third generation. BÉru, the smallest commune in the Chablis region, is 10km east of the village of Chablis and at 350-400 meters is steeper than most of the region. BÉru's soils are mostly Kimmerdgian limestone with a balance of clay, which allows for more silky, fatter-styled chardonnay. All of their cuvées are aged in stainless steel tanks, and their Chardonnay is farmed mechanically with no chemical additives. They received their HVE (Haute Valeur Environnementale) certification in 2011, which shows their strong commitment to environmental-friendly practices in their farming and grape-growing.



<p><b>Domaine Marini Chablis 2022</b></p> <p>Made from their vines in their BÉru holdings, the Chablis 2022 has very fine acidity and freshness, with notes of lemon peel, grapefruit and whiteflower. 11000 bottles produced.</p> <p>Recent Awards: Silver Medal at Turkish Wine Challenge 2024</p>	<p><b>¥5,500 (Tax inc)</b></p>	
	<p><b>Domaine Marini Chablis VV 2022</b></p> <p>Made from their 50+ year old vines in BÉru, at first there is a rounder, more full bodied profile, and the acidity and freshness comes quickly after to bring a harmonious balance and finish with added complexity. 8000 bottles produced.</p> <p>Recent Awards: Silver Medal at Paris International Trophy 2024</p>	<p><b>¥6,600 (Tax inc)</b></p>
<p><b>Domaine Marini Chablis 1er Cru Vaucoupins 2020</b></p> <p>This comes from the hillsides of Chichée, a premier-cru climat on the right bank of the Serein. It sits on a south-east facing aspect for more sunshine and ripeness. Ripe lemon at the opening, with yellow/white flower and some hints of praline on the nose. The mid-palate delivers excellent balance and freshness, with lovely minerality and sharp acidity throughout. 2700 bottles produced.</p>	<p><b>¥8,800 (Tax inc)</b></p>	

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