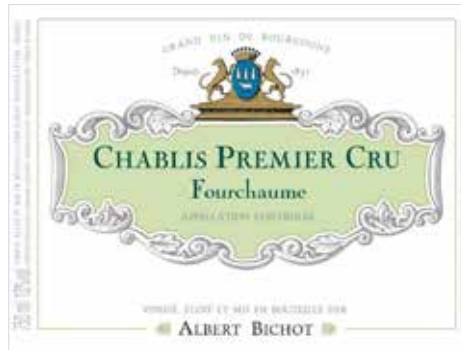


CHABLIS 1ER CRU "FOURCHAUME"



Chablis

100 % Chardonnay

AOC Premier Cru

The vineyard:

Calcareous and Kimmeridgian clay

Vinification:

In stainless steel vats (100%)

Ageing:

In stainless steel vats (100%) – 10 months
 On fine lees

Fourchaume represents a hundred hectares of the largest premier cru Chablis, located north of the Grand Crus. This southwest facing slope is protected from the north winds. The heat may build up in this place, favoring a departure from early vegetation. The vegetative cycle will thus long, ensuring full maturity, including difficult vintages.

Tasting notes

This wine has a bouquet of both mineral and floral. It is also amazing due to its fat aspect associated with good acidity on the finish.

Food/wine pairing

This wine eminently suitable for seafood (seafood, fish and Saint-Jacques) and the sausage brioche, snails and white meats.

Serving and cellaring

Serve between 10 and 12°C. (50°F - 53°F)

Enjoy it during next coming 6 years see more

