



Chablis 1er Cru Fourchaume

2017 6x75cl

Grapes
100% Chardonnay

Region/Appellation
Chablis

Alcohol by volume
13.00%

Residual Sugar
0.9 g/l

pH
3.3

Total Acidity
6.58 g/l

Drinking Window
2024 - 2037

Tasting Guide



Tasting note printed
23/12/2024

Winemaker Notes

This very elegant Chablis is bursting with white flowers and stone fruits aromas. Round and subtle on the palate, this wine has a long finish with a stony character and a fresh acidity that leaves you wanting more.

Vineyard

The continental climate (very cold in winter and hot in the summer with frosts in spring) together with the marly limestone soils mould the unique character of Chablis wines.

Winemaking

After a soft pressing, part of the juice is fermented in "double barrels" of 406 litres produced by our cooperage Cadus. The other part is vinified and aged in stainless steel vats. Aging usually lasts 13 to 15 months on fine lies before bottling.

Vintage

The 2017 vintage was very dry, but was relatively cool. Luckily, the frost damage was minimal and a combination of moderate day temperatures and cool evenings resulted in relatively good yield and wonderful flavour concentration.

Food match

Grilled and Roasted White Meats

Crab, scallops or poached salmon

