

Grapes

100% Chardonnay

Region/Appellation Chablis

Alcohol by volume 13.50%

Residual Sugar less than 2 g/l

pН 3.32

Total Acidity 5.61 g/l

Drinking Window 2024 - 2028

Tasting Guide



Medium

2 3 4 5 6 7 8

Tasting note printed 21/07/2024

Chablis 1er Cru Fourchaume 2018 6x75cl

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

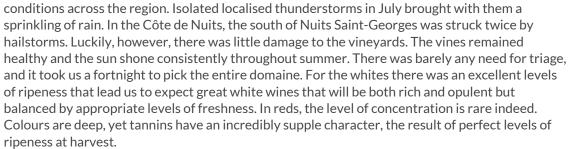
The continental climate (very cold in winter and hot in the summer with frosts in spring) together with the marly limestone soils mould the unique character of Chablis wines.

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

2018 has, in short, been probably the most successful vintage since 2015, with some growers harping back to 1990 and even 1947! However, unlike both these vintages, the yields were kind to the growers such were the perfect weather conditions from bud break through to harvest. The end of the vegetative growth cycle took place in hot and often very dry



Food match

Grilled and Roasted White Meats

Crab, scallops or poached salmon

