



Chablis 1er Cru Fourchaume

2019 6x75cl

Grapes
100% Chardonnay

Region/Appellation
Chablis

Alcohol by volume
13.50%

Residual Sugar
less than 2 g/l

pH
3.25

Total Acidity
6.24 g/l

Drinking Window
2024 - 2029

Tasting Guide



Tasting note printed
21/07/2024

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

A season of extreme summer temperatures and one of the hottest and sunniest on record which led to lower yields. However, whilst yields are low, the quality and concentration is outstanding, with wines of great character.

Food match

Grilled and Roasted White Meats

Crab, scallops or poached salmon

