



Chablis 1er Cru Fourchaume

2021 6x75cl

Grapes
100% Chardonnay

Region/Appellation
Chablis

Alcohol by volume
12.50%

Residual Sugar
less than 2 g/l

pH
3.3

Total Acidity
6.81117 g/l

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

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Vintage

At the end of 2020 the rainfall was abundant and the reserves of water in the soil over the course of winter exceeded the 30-year norm. Winter temperatures swung back and forth between cold snaps and mild weather. The weather remained cool throughout April and on into the end of May and in most areas, it took the vines around a month to recover from the frosts and begin their growth cycle anew. May saw heavy rainfall. Temperatures rose in June and flowering took place in very good conditions mid-month. The pace of the flowering was fast and broadly homogenous across all areas and both varieties. This was a key indicator for the ripening potential for the grapes in the aftermath of the frosts.

Food match

Grilled and Roasted White Meats

Crab, scallops or poached salmon

