

Chablis Premier Cru

FOURCHAUME



TECHNICAL DATA

GRAPE VARIETY
Chardonnay

SOIL
Kimmeridgian — clay-limestone

ASPECT
Southwest

VITICULTURE
HVE level 3

AGING
Stainless steel tank

SERVING TEMPERATURE
10–12°C

CELLARING POTENTIAL
3–8 years

I. Vines

The vineyard is located between the village of Chablis and Fontenay-près-Chablis, on the Kimmeridgian — the upper layer of the Jurassic composed of clay and limestone — with a southwest exposure.

We practice a reasoned approach to viticulture having obtained the HVE level 3 label, which translates into ploughing which activates the organic and microbial life of the soil, partial grassing on certain plots and the use of natural fertilizers and treatments against diseases.

II. Vinification

After a long and delicate pressing and a cold settling of about twenty hours, fermentation takes place around 16 to 18°C using indigenous yeasts. Malolactic fermentation is carried out on fine lees from November to mid-April, followed by light fining and earth filtration for a clear, stable wine before bottling at the estate. Aging takes place exclusively in thermoregulated stainless steel vats, preserving freshness and fruitiness while allowing low-temperature fermentation that best develops the wine's aromas.

III. Tasting

Pale gold color. The nose is powerful, with aromas of citrus and white fruits. The fine and elegant mouth also contains a sweet fruitiness — white fruits such as pear, peach — finished with a long aromatic finish.