

CHABLIS PREMIER CRU FOURCHAUME

VINES

The plot 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, benefiting from a South-West 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.

VINIFICATION

After a long and delicate pressing, a cold settling of about twenty hours, the fermentation took place at around 16° to 18° Celsius using indigenous yeasts.

We carry out the malolactic fermentation on fine lees from November to mid-April then a light fining and filtration on earth in order to obtain a clear and stable wine before bottling by us at the estate.

The aging is done exclusively in stainless steel vats to preserve the freshness and fruitiness of the wine. These vats are thermoregulated which allows fermentations to be carried out at low temperatures in order to best develop the aromas of the wine.

TESTING

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.

Should be served between 10 to 12° Celsius and has a cellaring potential of 5 to 10 years.

