

CHABLIS PREMIER CRU "FOURCHAUME" 2019



👑 APPELLATION

Appellation Premier Cru

👑 GRAPE VARIETY

Chardonnay

👑 SOIL

Kimmeridgian clay-limestone.

👑 VINIFICATION

Stainless steel tanks, between 18° and 21°C.

👑 AGEING

10 - 12 months in stainless steel, on lees.

👑 AVERAGE AGE OF THE VINES

40 years.

👑 YIELD

58 hl/ha.

👑 AGEING

4 - 8 years.

👑 SERVING TEMPERATURE

Between 10° - 12° C.

SITUATION

Situated on the right bank of the Serein running from the Grand Crus and exposed to the west/south-west, this area produces ample and harmonious wines with a slight mineral note.

TASTING AND FOOD PAIRINGS

These wines are classically elegant, powerful and round with lovely aromas. In the mouth, there are aromas of citrus fruits, fresh mint and finally, spicy notes are developed. There are notes of ripe fruits and honey.

To serve with fish, white meat, and cheeses.

PRESS REVIEWS

Chablis 1er Cru "Fourchaume" 2022 - Burgundy Report, Bill Nanson - "Beautifully finishing"

Chablis 1er Cru "Fourchaume" 2019 - 94 pts - James Suckling - July 2021

Chablis 1er Cru "Fourchaume" 2019 - 92 pts - IWSC 2021 winners

Chablis Premier Cru "Fourchaume" 2019 - Wine Enthusiast Buying Guide - 92/100 pts

Chablis 1er Cru "Fourchaume" 2018 - James Suckling - USA - 91/100

Chablis Premier Cru "Fourchaume" 2016 - James Suckling - February 2018 - 92/100