

## CHABLIS PREMIER CRU "FOURCHAUME" 2021



### 👑 APPELLATION

Appellation Premier Cru

### 👑 GRAPE VARIETY

Chardonnay

### 👑 SOIL

Kimmeridgian clay-limestone.

### 👑 VINIFICATION

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

### 👑 AGEING

10-12 months on fine lees. Aged 25% in oak barrels, 75% in stainless steel tanks.

### 👑 AVERAGE AGE OF THE VINES

40 years.

### 👑 YIELD

58 hl/ha.

### 👑 AGEING

4 to 8 years.

### 👑 SERVING TEMPERATURE

Between 10° - 12° C.

### SITUATION

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

### TASTING AND FOOD PAIRINGS

Of a pale yellow color, our Chablis 1er Cru "Fourchaume" 2021 expresses a nose with aromas of ripe fruits. A beautiful roundness appears during the attack in the mouth, while the finish is acidic and mineral.

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 2021 - James Suckling - July 2023 - 94/2021

Chablis 1er Cru Fourchaume 2021 - Tim Atkin - February 2023 - 91/100

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

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