

CHABLIS PREMIER CRU "FOURCHAUME" 2022



👑 APPELLATION

Appellation Premier Cru

👑 GRAPE VARIETY

Chardonnay

👑 SOIL

Kimmeridgian clay-limestone

👑 VINIFICATION

Stainless steel vats, fermentation between 18° and 21°C

👑 AGEING

10 - 12 months on fine lees.

👑 AVERAGE AGE OF THE VINES

40 years

👑 YIELD

58 hl/ha

👑 AGEING

4 to 8 years

👑 SERVING TEMPERATURE

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

This Chablis 1er Cru comes from a very sunny terroir but keeps a nice freshness. The nose of ripe fruit and citrus also has mineral undertones. The ample mouth ends on a beautiful salinity.

To serve with fish in sauce or white meats.

PRESS REVIEWS

Chablis 1er Cru "Fourchaume" 2022 - Wine Spectator's Insider - 93/100

Chablis 1er Cru "Fourchaume" 2022 - James Suckling - 95/100

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

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

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