

## CHABLIS PREMIER CRU "FOURCHAUME" 2024



### 👑 APPELLATION

Appellation Premier Cru

### 👑 GRAPE VARIETY

Chardonnay

### 👑 SOIL

Kimmeridgian clay-limestone

### 👑 VINIFICATION

Stainless steel vts, fermentation between 18° - 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 - 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

The 2024 Chablis Premier Cru Fourchaume is distinguished by a bright, crystalline, pale yellow colour with golden highlights.

The generous and refined nose reveals beautiful aromatic intensity, combining notes of citrus, white peach, ripe pear, and white flowers. As the wine opens up, mineral nuances appear—a signature of Chablis' great terroirs.

On the palate, the attack is round, elegant, and perfectly balanced. The richness of the fruit is expressed with precision, supported by a lovely tension that brings freshness and vibrancy. Flavours of white-fleshed fruit, citrus, and a subtle hint of stone fruit extend over a saline mineral backbone, offering depth and complexity. The finish is long, harmonious, and persistent, marked by great purity and elegant salinity.

The 2024 vintage reveals the full nobility of Fourchaume, a Premier Cru renowned for its blend of power, finesse, and mineral expression. This wine will pair ideally with lobster, langoustines, sea scallops, fine fish in sauce, poultry in cream sauce, as well as aged hard cheeses.

### PRESS REVIEWS

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