

CHABLIS PREMIER CRU BIO "FOURCHAUME"



2023



👑 APPELLATION
Chablis Premier Cru

👑 GRAPE VARIETY
Chardonnay

👑 SOIL
Kimmeridgian clay-limestone

👑 VINIFICATION
Stainless steel tank, fermentation at 18°C.

👑 AGEING
12 months on lees

👑 AVERAGE AGE OF THE VINES
30 years

👑 YIELD
40 hl/ha

👑 AGEING
2 to 5 years

👑 SERVING TEMPERATURE
12°C

SITUATION

Situated on the right bank of the Serein running on from the Grand Crus, it is exposed to the West / South-West which produces ample and harmonious wines with a slight mineral note.

TASTING AND FOOD PAIRINGS

You will find a charming character of the "Fourchaume" terroir. Notes of ripe fruit, hazelnut, and on the palate, roundness ending in a very long finish carried by a delicate and salty acidity. As an aperitif, or with fish in sauce, it also easily accompanies white meats in sauce or veal and rice.

Certification in organic wine by Ecocert FR-BIO-01.

Maison Simonnet-Febvre is certified by Ecocert for the production of organic wines.

PRESS REVIEWS

Chablis 1er Cru « Fourchaume » bio 2023 - Tim Atkin - 92/100