

Chablis 1er Cru FOURCHAUME

Description:



The most known Premier Cru of Chablis vineyard, its wines are powerful, round, very aromatic, thanks to a soil richer than on the rest of the vineyard, while being mineral.

Flattering, very drinkable and supple, they are pleasant to drink young and can be as well age.

Serving advice:



Aging: 5 - 10 years



Serving temperature 10 - 12°C



Food-wine matches: White meat as Blanquette of veal, Poultry with creamy sauce, Turbot...

Technical Sheet:

GRAPE VARIETY : 100% Chardonnay.

ORIGIN & EXPOSITION : Village of Maligny. - South West exposure.

TERROIR : Kimmeridgian: Alternate layers of limestone and marls containing fossilized marine bodies which give Chablis its fresh minerality.

AGE OF VINES : 40 years.

DENSITY OF PLANTATION : 5700 vines per hectare.

PRUNING : Guyot double.

YIELD : 55 hl per hectare.

CULTURE : Ecological culture.

WINEMAKING : Pneumatic press. Natural yeast. Temperature controlled alcoholic fermentation and is in stainless steel. Malolactic fermentation completed.. Ageing en lees.

