



Depuis 1840 à Chablis

## Chablis Premier Cru "Fourchaume"

Premier Cru



Vine 100 % Chardonnay.

Soil composition Kimmeridgian.

Average age of vineyards 40 years.

Average yield 58 hl/ha.

Wine making stainless steel tanks between 18° and 21°C.

Maturing 10-12 months in stainless steel, on lees.

Bottle ageing 4-8 years.

Serving temperature Between 10° & 12° C.

Situation Burgundy.

Tasting note Very pleasing taste, yielding softness, strength, fruit, richness and minerals in a harmonious, pleasant and sensitive balance. The fresh, delicate, mentholy fruit on the finish remains for a long while.