



TASTING

Tasting Temperature: 14°C
Food Suggestion: This wine goes well with Lobster, cold fish, Sea food, or fish cooked in sauce. It can also be served with Goat Cheese or simply as an aperitif.
Characteristics: Mineral taste, floral and gun flint aromas mingle on the nose while the palate is complex and full-bodied, with citrus and ripe fruits, and a long finish.
Potential Aging: 15 years
Maturity: between 5 and 7 years
Winemaker's Mark: 96

VINEYARD

Spot's Name: Fourchaume
Surface: 4,00 Ha
Total Production: 82.52 hl
Yield: 15 Hl/Ha
Average age of the vines: 30 years old
Soil: Calcaire sur Kimméridgien
Climate: Winter was characterized by cold, dry and sunny weather allowed the vine to rebuild its reserves.
However, at the end of April, a cold episode of several days brought morning frosts, especially in the valleys, which impacts a large part of our production.
Flowering began in the last days of May and unfolded quickly and the maturation, already well launched, ended quietly until optimal maturity.

Harvest date: 07/09/2017
Quality of the vintage: *****

ALCOHOLIC FERMENTATION

Temperature control: thermoregulation
Fermentation period: 5 months
Yeast: Natural

MALOLACTIC FERMENTATION

Malolactic fermentation: 100%
Bacteria: Natural

MATURING

Volume: Stainless steel vat
Maturing on the lees: Yes

BOTTLED

Bottled date: 24/10/2018
Process Period: 12 Months

TECHNICAL DATA

Alcohol level: 12.44
Acid level: 4.32
Glucose+Fructose: 2.0

WINE IDENTIFICATION

Wine Name : Chablis 1er Cru Fourchaume
Range: Tradition
Vintage: 2017
Wine Appellation: Chablis 1er Cru
Production Area: Burgundy, France
Wine Colour: White
Type of grape: 100% Chardonnay
Winemaker's Name: Guillaume Vignaud