



# Chablis 1er Cru Fourchaume

## 2021 6x75cl

### Grapes

100% Chardonnay

### Region/Appellation

Chablis

### Alcohol by volume

12.5%

### Residual Sugar

less than 2 g/l

### pH

3.3

### Total Acidity

6.81 g/l

### Drinking Window

2025 - 2035

### Tasting Guide



### Tasting note printed

07/12/2025

### Winemaker Notes

This very elegant Chablis is bursting with white flowers and stone fruits aromas. Round and subtle on the palate, this wine has a long finish with a stony character and a fresh acidity that leaves you wanting more.

### Vineyard

The continental climate (very cold in winter and hot in the summer with frosts in spring) together with the marly limestone soils mould the unique character of Chablis wines.

### Winemaking

After a soft pressing, part of the juice is fermented in "double barrels" of 406 litres produced by our cooperage Cadus. The other part is vinified and aged in stainless steel vats. Ageing usually lasts 13 to 15 months on fine lees before bottling.

### Vintage

At the end of 2020 the rainfall was abundant and the reserves of water in the soil over the course of winter exceeded the 30-year norm. Winter temperatures swung back and forth between cold snaps and mild weather. The weather remained cool throughout April and on into the end of May and in most areas, it took the vines around a month to recover from the frosts and begin their growth cycle anew. May saw heavy rainfall. Temperatures rose in June and flowering took place in very good conditions mid-month. The pace of the flowering was fast and broadly homogenous across all areas and both varieties. This was a key indicator for the ripening potential for the grapes in the aftermath of the frosts.

### Food match

Perfect with crab, scallops, grilled fish or poached salmon.

