

Grapes

100% Chardonnay

Region/Appellation Chablis

Alcohol by volume 12.5%

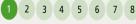
Residual Sugar less than 2 g/l

pH 3.3

Total Acidity 6.81 g/l

Drinking Window 2025 - 2035

Tasting Guide



Medium

Swee

Tasting note printed 03/07/2025

# Chablis 1er Cru Fourchaume 2021 6x75cl

#### 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

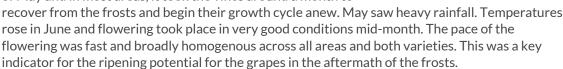
The continental climate (very cold in winter and hot in the summer with frosts in spring) together with the marly limestone soils mould the unique character of Chablis wines.

### 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



#### Food match

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

