



SINCE 1923 AT CHABLIS IN BURGUNDY, THE METICULOUS CARE OF THE VINE-GROWERS WORKING TOGETHER UNDER THE BANNER OF LA CHABLISIENNE HAS GIVEN BIRTH TO WINES WHOSE MAGNIFICENCE IS AMPLIFIED BY THE PASSAGE OF TIME.

CHABLIS 1^{ER} CRU FOURCHAUME Vintage 2015

"Feminine and Floral"

APPELLATION: Chablis Premier Cru

GRAPE VARIETY: Chardonnay 100%

SOIL AND SUBSOIL: Upper and Middle Kimmeridgian. Alternating limestone and marl with fossilised *Exogyra virgula*.

DENSITY: 5,500 to 6,500 plants /ha.

SITUATION AND EXPOSURE: On the right side of the river "Le Serein" to the right of the Chablis Grands Crus. Villages of Fontenay près Chablis, Poinchy, La Chapelle Vaupelteigne and Maligny. Exposure South-East.

AVERAGE AGE OF VINES: 25 years.

VINIFICATION: Cold settling before fermentation. Both yeast and malolactic fermentations in tanks and barrels.

MATURING: Around 10 to 12 months on fine lees, in tanks and barrels.

NOTE TASTING OF VINTAGE 2015 FROM 03/03/2017
-REF.A

Pale gold colouring, limpid and brilliant wine.

Somewhat reserved nose at first, but with light notes of soft spice and fine, fresh, chalky minerality.

On aeration the floral aspect of Fourchaume is more noticeable.

Good aromatic persistence.

Beautifully full and suave in the mouth, with great density and very long on the palate.

Still young at present but holding great promise for the future.

