



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<sup>ER</sup> CRU FOURCHAUME Vintage 2018

## "Feminine and Floral"

APPELLATION: Chablis Premier Cru GRAPE VARIETY: 100% Chardonnay

SOIL AND SUBSOIL: Kimmeridgian, clay-limestone.

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

SITUATION AND EXPOSURE: On the right bank of the Serein in the communes of Chablis, Fontenay-près-Chablis, La Chapelle Vaupelteigne and Maligny. South-east and southwest exposure.

AVERAGE AGE OF VINES: 25 years.

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

MATURING: Approximately 12 months on fine lees, in tanks and barrels.

VINTAGE 2018 TASTING NOTE FROM 10/12/2019 -REF.A

Pale-gold in colour with silvery highlights, a limpid and brilliant wine.

On opening we are presented with white orchard fruits and subtle vanilla.

On aeration a beautiful mineral intensity, delicately accompanied by white fruits expresses itself.

Fine persistence.

Full, dense and fresh in the mouth with fine mineral tension. Gently spiced with long, mineral and fruit finish.

A fine representation of the terroir.