



CHABLIS 1^{ER} CRU

FOURCHAUME

Feminine and Floral

VINTAGE 2022

APPELLATION: Chablis Premier Cru

GRAPE VARIETY: Chardonnay 100%

SOIL AND SUBSOIL: Kimmeridgian, clay-limestone.

PLANTING 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 south-west 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 2022 TASTING NOTE FROM 29/07/2024

-REF.A

Pale gold color, limpid and brilliant with light golden reflections.

The first nose is expressive and elegant, mixing subtle floral notes (rose) with notes of white-fleshed fruits (pear, peach) and hints of vanilla.

It becomes even more demonstrative after oxygenation, it opens with a lovely palette of nicely ripe fruit.

Very nice volume in the mouth with a nice density from the start of the mouth. The whole is rich, fruity and balanced. Lemony and toasted notes provide a beautiful aromatic persistence on the finish.

Harmonious and charming wine with great aging potential.

This wine goes perfectly with a Scallop Carpaccio with citrus fruits (clementine reduction), a fillet of sea bream marinated in lemon and tarragon or even a Milanese risotto.

www.chablisienne.com

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