

THE WINE:

Name of the wine: Chablis 1er cru "Fourchaume"

Appellation: AOC Chablis Premier Cru

Area of production : Burgundy, France

Colour: White

Varietals: 100% Chardonnay

VINEYARD:

Origin: Locality of Fontenay-Prés-Chablis and Maligny (purchase of grapes)

Vineyard area: 1 Ha

Planting density: 6000 vines /Ha

Yields: 45 Hl/Ha

Average age of the vines: 35 years

Soils: Kimmeridgian limestone

FERMENTATIONS:

Length of fermentation : 3 Months

Yeasts: Natural

Fermentation temperature: around 20°C

Malolactic fermentation : 100%

Bacteria: Natural

MATURATION:

Maturation vessel: 60% Oak Barrels of 25HL.(foudre) and 40% oak barrels of 600L

Lees contact: Yes

Maturation period: 16 Months

FINING / FILTRATION:

Fining agents: Bentonite

Filtration: Kieselgur white clay

tartaric stabilisation: Yes

DESCRIPTION:

The new child of the Estate is located on the northern bank, neighbouring the Grand Cru "Les Preuses". Located in what is the vastest Chablis Premier Crus was a fork (*fourche*) in the road, explaining perhaps this area's toponymic origins. Another explanation could be that it was named after the gallows, (also known as the *fourches à hommes* in French) used to hang thieves. In fact, isn't one of Fourchaumes's place names called "L'homme mort" (The Dead Man)?

"Vintage advent" 2015: Behind a golden robe that flirts with green foliage is the fresh surprise of orange zest. Its initial has a vigorous acidity that is superseded by the ripeness of fruit giving this wine a round, fleshy dimension. Its lengthy finish evokes its Premier Cru roots.

Serving temperature: 14°C

Ageing Potential: 10 to 15 ans

Maturity: between 5 to 7 years

TECHNICAL INFORMATION:

Percentage alcohol: 12,80%vol.

pH: 3,27

Total acidity: 3.79 g/l H2SO4

Residual sugar 1.7 g/l

