



Since 1923 at Chablis in Burgundy, the meticulous care of the winegrowers working together under the banner of La Chablisienne has given birth to wines whose magnificence is amplified by the passage of time. These wines, coming from a mosaic of vineyard plots, provide a pallet of emotions marked with a truly mineral touch...

CHABLIS PREMIER CRU FOURCHAUME Vintage 2007



"Feminine and Floral"

Appellation : Chablis Premier Cru

Grape variety : Chardonnay 100%

Soil and sub-soil : Upper and Middle Kimmeridgian.
Alternating limestone and marl with fossilised *Exogyra virgula*.

Density : 5,500 to 6,500 vines/hectare.

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.

Pruning system : Double Guyot, one-way.

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

Maturing : 15 months on fine lees, in tanks and small barrels.

Note tasting of vintage 2007

from 02/12/2008, Réf.A

Pale gold colour, limpid and brilliant wine.

The bouquet is still undeveloped but gives light floral and vegetal notes accompanied by a delicate hint of oakiness. On aeration the intensity becomes more concentrated and is enhanced by a trace of vanilla.

Very satisfying impression in the mouth with no unevenness. It is well-rounded and reveals the freshness of white-fleshed fruit along with a shining mineral character. A finish without harshness, still reserved in expression, but with fruity and acidulated freshness.

Recommendation: This Chablis 1er Cru Fourchaume is still in its youth, patience will be a valuable ally.