



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 2008



"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 2008

from 05/08/2010, Réf.A

Pale gold colour. Limpid and brilliant wine.

The bouquet, while not fully developed, opens with notes of vanilla, light oakiness, brioche and toasted bread. It then evolves towards fresher notes of citrus peel and mint. In the mouth, the first contact is silky, offering dominant flavours of honey and fresh butter.

This rich wine, with its impression of ripe white fruits that blankets the palate, has good presence in the mouth. It is uplifted and sublimated by a mineral finish like a firework display.

A great Fourchaume.

Ready to drink.

This wine was distinguished by the magazine DECANTER and rewarded with a Burgundia d'Or