



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 2003



"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 2003

from 03/02/2005, Réf.B

Pale gold yellow robe, limpid and glossy wine. Very fine nose with ripe fruit aromas, and much freshness.

Ample mouth with a perfect balance between fatness freshness and a mineral touch.

We find the ripe fruit again, apricot and a floral note in retro-olfaction. Beautiful palette!

Remarkably fresh and elegant final note.

Recommendation: Perfect in one or two years.