

## **Chablis Premier Cru *Fourchaume***

*Fourchaume* is the most distinguished of the Premier Crus. Facing due west into the setting sun, it benefits from the best exposure. The vines are planted to the north of, and in the prolongation of the Grand Crus that are its equals in structure and finesse. The parcel currently covers roughly 50 hectares.

Area: 3.78 ha

Permitted Yield: 58 hl/ha

Average production: 22,000 litres

Average age of vines: 35 years

Winemaking: Traditional methods, in temperature-controlled stainless steel vats for 10 to 12 months.

## **Characteristics of our Chablis**

*Fourchaume*, a master among Chablis wines, is distinguished, generous and rich. It possesses an exceptionally fine floral bouquet, and very elegant aromas of fresh fruit. A refreshing wine that is both soft and mellow, with delicate mineral undertones typical of the Chablis *terroir*.

Keeps for: 7 to 8 years

Serve at: 12 - 14 °C

## **To Drink With ...**

Our Chablis Premier Cru *Fourchaume* is a complex wine that encourages a multitude of gastronomic associations, including cooked oysters and creamy fish dishes. It would also be the ideal accompaniment to a good chicken or veal in a creamy sauce. It is an excellent desert wine.