



CHABLIS FOURCHAUME 1ER CRU 2021

Established in 1923, today La Chablisienne spans 270 winegrowing families and 1,200 hectares of superior vineyard holdings and is known for producing some of the top wines in Chablis. La Chablisienne farms a diverse array of vineyards across the four appellations – Grand Cru, 1er Cru, Chablis and Petit Chablis – so the wines truly represent the essence of each unique location.

Fourchaume is one of the best-known Premier Cru vineyards with soils like those in the Grand Cru vineyards, which share the right bank of the Serein River. Its southwest exposure provides excellent ripening conditions that lead to concentrated grapes with good acidity. This terroir is known for producing voluptuous, powerful wines featuring fruit, flint and a touch of iodine.

VINTAGE NOTES

The 2021 vintage can be characterized as a heroic effort for a historically low yield (less than 70% of normal). Mild winter weather led to early budding, which resulted in disastrous losses in April due to extreme frosts. Vines recovered in the summer, but wet weather increased mildew pressure and winegrowers put tremendous attention on maintaining healthy berries, engaged in meticulous sorting at harvest and used great technical skill to make wines. The vintage ultimately delivered small quantities of elegant, aromatic wines with hallmark tension owing to the cooler season.

TECHNICAL DETAILS

Appellation: Chablis 1er Cru AOC

Composition: 100% Chardonnay

Vineyards: Right bank of Serein; southwest and west exposure; 135-198 meters

Soil: Deep soil – Kimmeridgian, with some red marls, limestone and fossilized oyster shells

Vine Age: 32 years average

Vinification: Primary and malolactic fermentations in stainless steel tanks

Maturation: 16 months on fine lees in 70% stainless-steel tanks and 30% in 400L oak barrels (no more than 50% new oak)

Alcohol: 12.5%

Pack: 6/750ML

TASTING NOTES

Notes of flint and flowers lead to a sophisticated, full palate balancing ripe fruit, salinity, and subtle vanilla that evolves and lingers. Pairs well with oysters, mussels, tuna crudo, grilled seafood, ravioli in cream sauce, asparagus risotto and cream soups.

