



La Chablisienne
CHABLIS - FRANCE



CHABLIS 1^{ER} CRU

FOURCHAUME

Feminine and Floral

VINTAGE 2020

APPELLATION: Chablis Premier Cru

GRAPE VARIETY: Chardonnay 100%

SOIL AND SUBSOIL: Kimmeridgian, clay-limestone.

PLANTING DENSITY: 5,500 to 6,500 plants /ha.

SITUATION AND EXPOSURE: On the right bank of the Serein in the communes of Chablis, Fontenay-près-Chablis, La Chapelle Vaupelteigne and Maligny. South-east and south-west exposure.

AVERAGE AGE OF VINES: 25 years.

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

MATURING: Approximately 12 months on fine lees, in tanks and barrels.

VINTAGE 2020 TASTING NOTE FROM 02/03/2022

-REF.A

Pale gold in colour with golden reflections, limpid and brilliant.

The first nose is expressive and sweet with aromas of ripe fruit.

Full in the mouth with a nice sweetness brought by woody notes (vanilla, caramel). The whole is well balanced with density, length and a fine mineral tension.

Food and wine pairings: Aperitif, spinach-ricotta ravioli, asparagus risotto and even with desserts such as tarte tatin or crème brûlée.

www.chablisienne.com

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