

# Chablis 1er Cru Fourchaume

2019



#### **WINE IDENTIFICATION**

Wine Name : Chablis 1er Cru

Fourchaume Range: Tradition Vintage: 2019

Wine Appellation: Chablis 1er Cru Production Area: Burgundy, France

Wine Colour: White

Type of grape: 100% Chardonnay

Winemaker's Name: Guillaume Vrignaud

#### FR-BIO-01 AGRICULTURE FRANCE



#### **TASTING**

Tasting Temperature: 14°C Food Suggestion: This wine

goes well with Lobster, cold fish, Sea food, or fish cooked in sauce. It can also be served with Goat Cheese or simply as an aperitif. Characteristics: Mineral taste, floral and gun flint aromas mingle on the nose while the palate is complex and full-bodied, with citrus and ripe fruits, and a long finish.

Potential Aging: 15 years Maturity: between 5 and 7 years

Winemaker's Mark: 96

## **VINEYARD**

Spot's Name: Fourchaume

Surface: 4,00 Ha Total Production: 172 hl

Average age of the vines: 30 years old Soil: Calcaire sur Kimméridgien

Climate: The first quarter of the year turns out to be milder than normal and without rain; in spring, alternation of very cold and hot periods which slow down ripening. Rains in August finally allow it to really start. Maturation then evolves at a sustained rate and the sugars continue to progress to reach a very good level. The necessary and sufficient presence of tartaric acid in the musts made it possible to maintain good balances. 2019 ranks (again) among hot and dry vintages with strong maturity. Even if the quantity of harvest is low, in particular phenomena climatic physiological accidents, the fact remains that this vintage will be remembered.

Harvest date: 05/09/2019
Quality of the vintage: \*\*\*\*\*

## ALCOHOLIC FERMENTATION

Temperature control: thermoregulation

Fermentation period: 5 months

Yeast: Natural

### MALOLACTIC FERMENTATION

Malolactic fermentation: 100%

Bacteria: Natural

## **MATURING**

Volume: Stainless steel vat Maturing on the lees: Yes

### **BOTTLED**

Bottled date: 27/07/2020 Process Period: 12 Months

## TECHNICAL DATA

Alcohol level: 13.43 Acid level: 3.71 Glucose+Fructose: 1.8