

# Chablis 1er Cru Fourchaume

2020



#### **WINE IDENTIFICATION**

Wine Name : Chablis 1er Cru

Fourchaume Range: Tradition Vintage: 2020

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: 16800 bt

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

Climate: After the mildest winter since the beginning of the 20th century, the mild temperatures at the beginning of March favor an early recovery of vegetation.

Temperatures rise rapidly in May and June, heat wave in August. The high temperatures suggest a lack of acidity, but the acid potential of the grapes is maintained thanks to the high tartaric acid contents.

The harvest begins early in september thanks to the good weather conditions which persist. These will allow the latest plots to achieve good maturity, which can sometimes lead to over-maturity

phenomena.

This 2020 vintage will be remembered because, in the context of climate change, it could be representative of the vintages to come.

Harvest date: 05/09/2020 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: 14/12/2021 Process Period: 12 Months

# TECHNICAL DATA

Alcohol level: 12.65 Acid level: 3.37 Glucose+Fructose: 1.6