



Wijnfiche

La Chablisienne - Fourchaume 1er Cru - MAGNUM | Chablis 1er Cru France (CHABLIS) – 2017

Domain

La Chablisienne

La Chablisienne was born in 1923 when a group of 180 small farmers joined forces to form a cooperative. Chablis, located between Paris and Beaune is a treasury of wines. The vineyards are located on both banks of the river Serein spread over 20 villages (6800 hectares). Of the 4,700 hectares in production, la Chablisienne alone represents 25%. Vaulorentis is part of the Fourchaume vineyard and is only separated by a road from the Grand Cru mountain. You can call the wine a small grand cru at a low price.

Vinification

Static settling before fermentation of the juice starts. Alcoholic and malolactic fermentations in steel vats and big wooden barrels. Duration 12 months on fine lees, in vats and barrels.

Taste

Pale gold color, limpid and brilliant wine. The first nose still on the restraint with light notes of sweet spices and a fine and fresh minerality of limestone. At aeration, the "floral" side of the Fourchaume appears. Persistent aroma's. Very nice full mouth, suave with great density. Good length. Young fresh and fruity, but he has great potential to age. After a few years, the wine becomes more greasy and mineral.

Food pairing

Oysters | Scallops | Fish - in papilotte | Meat - white | Fish - seafood

General information

Type: White wine

Grape varieties: Chardonnay (100%)

Viticulture: Traditional

Storage (years): + 7-10

Serving temperature: 10 °C

Taste profile: Mineral acidic

