Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHABLIS 1ER CRU FOURCHAUME
2020

The name of the terroir derives from the patibular forks which were used to hang the condemned persons outside of the village.



VINTAGE

The 2020 vintage is a unique vintage. It is marked by historic precocity from budburst, with an advance of 3 weeks, until the harvest which took place entirely in the month of August. High temperatures associated with a lack of precipitation cause a significant water deficit as well as evapotranspiration phenomena in July and August. The absence of rain, on the other hand, allows the health of the grapes to be very satisfactory. The particular conditions of this vintage generate wonderful balances.

VINEYARD

Located on the right bank of Serein, this terroir, facing South, produces round and powerful wines, while keeping minerality from the kimmaridgian soil. This cuvee is due to blending of grapes in the area of Vaulorent and Homme Mort.
Wine-Growing method : sustainable
Harvest: 100% mechanical
Soil : Kimmeridgian limestone
Production area : 130 ha
Altitude : 230-250 m
Average age of vines : 25 years

VINIFICATION

100% Chardonnay

100% destemmed grapes
24h static settling
Alcoholic and malolactic fermentations in oak barrels

12 months (whose 4 months in stainless steel tank)
70 % oak barrels and 30 % stainless steel

13,5% vol.

TASTING

Tasting note

A round, flattering and harmonious Chablis in mouth. A right balance between a mineral attack and an aftertaste of candied fruits.

Food pairings

Perfect with sea products : crayfish, shrimp, grilled fish...

Serving temperature : 10-12°C

Should be drunk between : 2022-2028

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