Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHABLIS 1ER CRU FOURCHAUME
2018

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



VINTAGE

A dream vintage which offers generous volumes and superb quality. Water is a major player during the winter which allows the vines to build up their reserves before a particularly hot and dry summer. Favored by a mild spring, flowering took place perfectly with beautiful and numerous clusters. No major climatic incident hampers the growing cycle. The harvest, which was in impeccable health, took place from August 27 to September 15.

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 : 86 ha
Altitude : 230-250 m
Average age of vines : 25 years

VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .
100 % whole berries

11 months (whose 4 months in stainless steel tank)
100 % oak barrels (0% of new oak)

13% 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 : 2021-2025

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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION

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