



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHABLIS 1ER CRU FOURCHAUME 2016

The name of the terroir derives from the sinister fork which was used to execute the condemned persons outside of the village.



VINEYARD

Located on the right bank of Serein, this terroir, facing South, produces round and powerful wines, while keeping minerality from the kimméridgien soil. This cuvee is due to blending of grapes in the area of Vaulorent and L'Homme Mort.

Wine-Growing method : sustainable

Harvest: 100 % mechanical

Soil : Kimméridgien

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 % destemmed grappe

Fining: yes

Filtration : yes

12 months (whose 3 months in stainless steel tank) 100 % oak barrels

12,5% 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



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



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