

CHABLIS 1^{ER} CRU FOURCHAUME 2022

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



VINTAGE

The 2022 vintage brought serenity back to the vineyard with a healthy harvest and correct volumes. With rainfall accumulations far from excessive, the year 2022 was marked by average temperatures higher than seasonal norms and rainfall deficits from the start of the vine's vegetative cycle. At the beginning of April, episodes of frost will recall the terrible nights of April 6 and 7 of 2021, but fortunately with an impact beyond measure. The year 2022 is the year of all records for sunshine with the equivalent of an additional month of July.

VINEYARD

Located on the right bank of Serein, this terroir, facing South, produces round and powerful wines, while keeping minerality from the kimmeridgian 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

10 months (whose 4 months in stainless steel tank)

100% oak barrels (without new oak)

13% vol.

TASTING

Tasting note

Lemon aromas on the nose, accompanied by notes of peach and a feeling of roundness in the mouth. Well balanced with a present minerality, the finish reveals nuances of green tea.

Food pairings

Ideal with scallops or andouillettes in white wine.

Serving temperature : 10-12°C

Should be drunk between : 2024-2029

