



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## CHABLIS 1ER CRU FOURCHAUME 2016

The name of the terroir derives from the patibular forks which were used to hang 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 kimmeridgian 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 : 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 % destemmed grapes

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

**Should be drunk between :** 2018-2024



Olivier Leflaive

Place du Monument 21190 Puligny-Montrachet (France)  
+33 3 80 21 37 65 - contact@olivier-leflaive.com - olivier-leflaive.com

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



olivier-leflaive.com