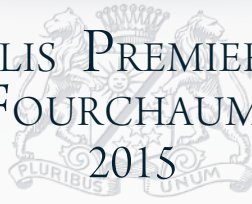


CHABLIS PREMIER CRU "FOURCHAUME" 2015



- 👑 APPELLATION
Appellation Premier Cru
- 👑 GRAPE VARIETY
100 % Chardonnay.
- 👑 SOIL
Kimmeridgian caly & limestone
- 👑 VINIFICATION
stainless steel tanks between 18° and 21°C.
- 👑 AGEING
10-12 months in stainless steel, on lees.
- 👑 AVERAGE AGE OF THE VINES
40 years.
- 👑 YIELD
51 hl/ha.
- 👑 AGEING
4-8 years.
- 👑 SERVING TEMPERATURE
Between 10° & 12° C.

SITUATION

Situated on the right bank of the Serein running on from the Grand Crus. Exposed to the West/ South-West, this area produces ample and harmonious wines with a slight mineral note.

TASTING AND FOOD PAIRINGS

The Chablis Premier Cru Fourchaume 2015 remains the most floral of its appellation. It is a powerful, elegant, round and very aromatic wine. It develops citrus aromas, white flowers and fresh menthol. In the mouth notes of fresh fruit (peach) are present and accompanied by a side honey.

Suggestion of service: fish, white meats and cheeses.

PRESS REVIEWS

Chablis 1er Cru "Fourchaume" 2018 - James Suckling - USA - 91/100

Chablis Premier Cru "Fourchaume" 2016 - James Suckling - February 2018 - 92/100

Simonnet-Febvre Chablis 1er Cru « Fourchaume » 2015 - 93/100 - James Suckling - April 2017