

Chablis Premier Cru «Les Fourneaux »



Wine description

Wine name: Chablis 1^{er} Cru
Les Fourneaux
Appellation: AOC Chablis Premier Cru
Production region: Bourgogne, France
Colour: White
Grape variety: Chardonnay

Vineyard

Vine location: A place called
“Morein, la Cote and Pregiro” in Fleys
Surface: 6 hectares
Production: 50 hectolitres per hectare
Soil: Clay and limestone on
underlying kimmeridgian
Vine density:
8,300 vinestocks per hectare
Average vine age:
Between 50 and 60 years old

Fermentation

Fermentation period:
Approximately 25 days
Yeast: Natural
Temperature control:
Between 16 and 18°C
Malolactic fermentation: 100%
Bacteria: Natural

Maturation

Containers:
Stainless steel vats
(from 25 to 100 hectolitres)
Maturation on lees: Yes
Maturation period: 12 months

Fining/Filtration

Fining: Clay
Filtration: Tangential
Cooling: Yes

Tasting

Its hue is a lovely straw yellow.
Its nose is an intoxicating floral
bouquet with notes of almonds
and honey and filled with ripe
fruit aromas. Tasting is a festival
of flavour... tender and abundant.
Its character, well-balanced with
definite sweetness, was forged
respecting the terroir and climate.

Serving temperature: 12°C
Aging: Between 5 and 7 years

Wine analysis

Alc/Vol: 12.5 %
Acidity: 4.3 g/l H₂SO₄
Residual Sugar: 0.40 g/l