

Chablis 1er Cru `Fourchaume` 2015

Chablis, Burgundy, France



PRODUCER

Guillaume joined the family domaine in 1999, when his father was a member of the co-op in Chablis, and convinced him to build a cellar and start making his own wines. The results were so successful that the domaine has since grown from 12 hectares of vines to 28 hectares today, all of which are organically farmed. To express the character of the vineyards in the finished wines, he is very attentive to picking time. "I pick when the seeds in the grape are brown, but before any over-ripeness or botrytis has set in," he explains. "I like my Chablis to be lean rather than fat and full."

VINEYARDS

The four hectare 1er Cru Fourchaume vineyard is situated in the north of Chablis near the commune of Fontenay-Près-Chablis on the eastern banks of the Serein river. The vineyard benefits from an ideal south-facing aspect. Vines are 25 years old yielding very concentrated grapes and are on a clay-limestone Kimmeridgian soils.

VINTAGE

The 2015 vintage is considered one of the best in recent years. It began with mild and sunny weather in spring which encouraged a rapid growth of vegetation and flowering took place a few days earlier than usual. The summer was very warm and sunny and, just as drought was threatening to be an issue, some eagerly anticipated rain arrived giving the vines a second wind and the water reserves needed to reach optimum levels of ripeness. The harvest took place at the end of September.

VINIFICATION

Fermentation took place in temperature controlled stainless steel tanks with indigenous yeasts. The wine underwent malolactic fermentation to soften some of its acidic edge and was then aged for a further 10 months on its lees before bottling.

TASTING NOTES

This wine has a golden yellow colour, with beautiful minerality with gun flint aromas on the nose combined with ripe citrus notes. The palate is rich and full bodied with a refreshing acidity and a long and lingering finish. This wine is drinking beautifully now but has great ageing potential.

Grape Varieties	100% Chardonnay
Winemaker	Guillaume Vrignaud
Closure	Agglomerated Cork
ABV	13%
Residual Sugar	1.2g/L
Acidity	3.14g/L
Wine pH	3.2
Bottle Sizes	75cl
Notes	Vegetarian, Vegan