



## Chablis

## Chablis Fourchaumes

1er Cru 2021

**Grape Variety:** Chardonnay

Soil: Limestone

**Site:** This Premier Cru of Chablis is located at the northern border of the Grands Crus area on the right side of the Serein River.

The Vintage 2021: After a winter characterized by marked variations in temperature and a summer like weather spring, a sudden and intense frost fell upon Burgundy early April and severely hit the buds that had formed on the vine. The months that followed were a succession of rainy and warm episodes. During summer there were warm and humid periods. The harvest started at Chanson on September 15, under a bright sunshine. The white wines display floral fragrances mixed with pale fleshed fruit aromas. They are precise and tense but the volumes poduced are quite low.

**Tasting:** Pale gold colour. Floral fragrances mixed with pale fleshed fruit and citrus fruit. Well-shaped minerality. Well-balanced and well-structured. Tight and precise texture. Refreshing and slightly salty finish

**Food pairing:** Pâté, sea scallop, turbot, poularde in a creamy sauce as well as many goat cheeses.

