



Chablis

Chablis Fourchaumes

1er Cru 2020

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 2020: After a very mild winter, spring arrived with warm temperatures in March which engendered a very quick and sustained growth of the vines. After a very short frost episode early May with no consequence in the vineyards, a mild weather with some rains settled down until end of June. Summer was punctuated in July by several and quite long heat waves. Vineyards with a clay soil were less affected by the low level of rainfalls during spring and by the summer heat. The harvest in Burgundy started around August 20, which was historically early for the region.

Tasting: Pale gold colour. Floral fragrances mixed with citrus fruit aromas on a hint of minerality. Well-balanced. Tight and precise texture. Well-shaped acidity. Refreshing finish.

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

