Wijnfiche

La Chablisienne - Fourchaume 1er Cru - MAGNUM | Chablis 1er Cru France (CHABLIS) — 2017

Domain

La Chablisienne

La Chablisienne was founded in 1923 when a group of 180 small growers joined forces to create a cooperative. Chablis, located between Paris and Beaune, is a treasure trove of wines. The vineyards stretch across both banks of the Serein River and are spread over 20 villages (6,800 hectares). Of the 5,800 hectares currently under production, La Chablisienne alone represents nearly 25%.
Vaulorent is part of the Fourchaume vineyard and is separated from the Grand Cru hillside by only a road. You could call this wine a “small Grand Cru at a gentle price,” mainly because it shares the same Kimmeridgian limestone soils and a very similar location.
Together with the Grand Cru Les Preuses, which borders Vaulorent, La Chablisienne has six of the seven Grand Crus in its holdings. Their most famous property is probably Château Grenouilles, a near-monopole estate of around 7 hectares situated in the heart of the Grand Cru hillside.

Vinification

Static settling before fermentation of the juice starts. Alcoholic and malolactic fermentations in steel vats and big wooden barrels. Duration 12 months on fine lees, in vats and barrels.

Taste

Pale gold color, limpid and brilliant wine. The first nose still on the restraint with light notes of sweet spices and a fine and fresh minerality of limestone. At aeration, the "floral" side of the Fourchaume appears. Persistent aroma's. Very nice full mouth, suave with great density. Good length. Young fresh and fruity, but it has great potential to age. After a few years, the wine becomes more greasy and mineral.

Food pairing

Oysters | Scallops | Fish - in papilotte | Meat - white | Fish - seafood

General information

Type: White wine
Grape varieties: Chardonnay (100%)
Viticulture: Traditional
Storage (years): > 10
Serving temperature: 10 °C
Taste profile: Mineral acidic

