



Wijnfiche

## **La Chablisienne – Fourchaume 1er Cru | Chablis 1er Cru France (CHABLIS) – 2022**

### **Domain**

#### **La Chablisienne**

La Chablisienne was born in 1923 when a group of 180 small farmers joined forces to form a cooperative. Chablis, located between Paris and Beaune is a treasury of wines. The vineyards are located on both banks of the river Serein spread over 20 villages (6800 hectares). Of the 4,700 hectares in production, la Chablisienne alone represents 25%. Vaulorentis is part of the Fourchaume vineyard and is only separated by a road from the Grand Cru mountain. You can call the wine a small grand cru at a low price.

### **Vinification**

The vineyards are located on the right bank of the Serein, in the communes of Chablis, Fontenay-Près-Chablis, La Chapelle-Vaupelteigne and Maligny, benefiting from a favourable southern exposure. The soil consists of Kimmeridgian, a typical mineral-rich sediment, clay and limestone, particularly well-suited to the production of refined wines. The vines have an average age of 25 years.

After harvesting, the juice undergoes static cold settling before fermentation begins. Both alcoholic and malolactic fermentations take place partly in oak barrels and partly in stainless steel tanks, creating a harmonious balance between freshness and structure. The wine is then aged for approximately 12 months on fine lees, again divided between barrels and tanks, which enhances its depth, roundness and aromatic finesse.

### **Taste**

The wine presents itself with a pale, lemon-yellow colour and subtle golden reflections.

On the nose, it is immediately expressive and elegant, with refined floral aromas – including rose – complemented by notes of white fruit such as pear and peach, and a hint of vanilla. After aeration, the bouquet develops further, revealing a rich palette of ripe fruit.

On the palate, the attack is full and well-structured. The flavour profile is rich, fruity, and beautifully balanced. Fresh citrus notes and subtle toasted nuances provide a long, aromatic finish.

A harmonious and characterful wine, combining elegance and depth, with excellent ageing potential.

## Food pairing

Risotto | Carpaccio from scallops | Fish - seafood | Fish - Dorade fillet

## General information

Type: White wine

Grape varieties: Chardonnay (100%)

Viticulture: Traditional

Storage (years): + 7-10

Serving temperature: 10-12 °C

Taste profile: Complex without oak

