



## Chablis Premier Cru Fourchaume Simonnet-Febvre

|                   |            |
|-------------------|------------|
| Vintage           | 2018       |
| Country of Origin | France     |
| Region            | Chablis    |
| Grape varieties   | Chardonnay |

### Wine description

The Fourchaume vineyard lies on the right bank of the Serein river and covers a thin strip running approximately 2.5km north - south, bordering the northern limits of the town of Chablis. It is one of Chablis' most well known and highly respected premier crus and divided into the sub climats of Vaupulent, Cote de Fontenay, L'Homme Mort and Vaurorent.

### Tasting note

This wine is classically elegant, powerful and round with lovely aromas. In the mouth aromas of citrus fruits, fresh mint and spicy notes are revealed alongside ripe fruits and honey flavours.

### Vineyard information

|                          |                                   |
|--------------------------|-----------------------------------|
| Average vine age         | 40 years old                      |
| Soil composition         | Kimmeridgian limestone            |
| Average yield (hl/ha)    | 58 hl/ha                          |
| Harvest type             | Hand and machine harvested        |
| Environmental management | Sustainable - ISO 14001 certified |

### Winemaking information

|                       |                           |
|-----------------------|---------------------------|
| Fermentation vessel   | Stainless steel vats      |
| Maturation vessel     | Stainless steel vats      |
| Maturation time       | 10 to 12 months on lees   |
| Finning/clarification | Yes - Bentonite (mineral) |
| Filtration            | Yes                       |

### Wine Analysis

|                   |     |
|-------------------|-----|
| Alcohol by volume | 13% |
|-------------------|-----|

