

CHABLIS PREMIER CRU FOURCHAUME

Our CHABLIS 1er CRU FOURCHAUME (one of the most noted Chablis 1ers crus) originates from vineyards situated on long slopes facing the sunrise, allowing rapid soil warm up which aids quality maturing.

This Premier Cru is long and rich, with fruity flavours and mineral notes.

Good matches will include cooked oysters and fish in sauce. There more open variations are a wonderful accompaniment to local specialty of ham in Chablis (Jambon au Chablis) or with recipes with curry.



VARIETY : Chardonnay (planted between 1942 and 1989)
6 500 grape-plants / Ha

SOIL : Kimmeridgien soil (limestone, *exogyra virgula*).



SURFACE : 10 hectares in the heart of the appellation, situated on long slopes facing the sunrise.

VINIFICATION : Vinification and ageing on fine lees during 12 months (minimum) in air-conditioned stainless steel tanks.
Measured filtration.
Bottling and storage in air-conditioned cellar before shipping.

PRODUCTION : 30 000 Btles



Fourchaume Vineyard

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LE SAVOIR-ÊTRE DU VIN