

Chablis 1er Cru Fourchaume _____ 2007



TASTING

Tasting Temperature: 14°C
Food Suggestion: This wine goes well with Lobster, cold fish, Sea food, or fish cooked in sauce. It can also be served with Goat Cheese, Pasta Salad or simply as an aperitif.
Characteristics: Mineral taste, floral and gun flint aromas mingle on the nose while the palate is complex and full-bodied, with citrus and ripe fruits, and a long finish.
Potential Aging: 20 years
Maturity: between 5 and 7 years
Winemaker's Mark: 96

VINEYARD

Spot's Name: Fourchaume
Surface: 4,70 Ha
Plantation: 5,600 pieds/Ha
Yield: 57 Hl/Ha 5 glasses/vine
Average age of the vines: 25 years old.
Soil: Calcaire sur Kimméridgien
Climate: A very mild winter and a sunny weather in April and May. Then the cool and wet summer reduces the advance of the vintage. And fortunately the beginning of September was very sunny. That's why we could harvest the grapes with unexpected health.
Harvest date: September 16th, 2007
Quality of the vintage: *****

ALCOHOLIC FERMENTATION

Temperature control: 18°C, 57°F
Fermentation period: 10 days
Yeast: Selection Bourgoblanc

MALOLACTIC FERMENTATION

Malolactic fermentation: 100%
Bacteria: Natural

MATURING

Volume: Stainless steel vat
Maturing on the lees: Yes

BOTTLED

Bottled date: 7th July, 2008
Process Period: 10 Month

TECHNICAL DATA

Sugar level at harvest: -
Alcohol level: 12,61 %
Acid level: 5,74 g/l AT
Reduced sugar: 0,20 g/l
PH level: 3.22
Calories par glass: -
Total Production: 2750 Cases

WINE IDENTIFICATION

Wine Name : Chablis 1er Cru
Fourchaume
Range: Tradition
Vintage: 2007
Wine Appellation: Chablis 1er Cru
Production Area: Burgundy, France
Wine Colour: White
Type of grape: 100% Chardonnay
Winemaker's Name: Guillaume Vrignaud