

CHABLIS 1ER CRU FOURCHAUME



Downstream of the Serein, the river which runs through the Chablis vineyards, the Fourchaume terroir has a richer soil than the rest of the vineyard, due to the alluvial soils which are washed by the river. This makes for more flattering, pleasant and supple wines that still carry the mineral quality of the Chablis.

Brand:	Jean-Marc Brocard
Region:	Burgundy, Chablis
Varietal:	Chardonnay
Color:	White
Alcohol:	13.0%
Size:	750ml
Country:	France
Terroir:	Downstream of the Serein River
Age of vines:	30 years old
Farming:	Organic
Temperature:	12-14°C
Food pairing:	Fish, seafood and shellfish, grilled or in a cream sauce. Poultry and white meat, grilled or in a cream sauce.

TASTING NOTES: Golden green. Fresh nose with toasted notes. In the mouth: saline notes, mineral and candied lemon aromas. A refined and elegant wine.