Domaine Jean Dauvissat Père & Fils



Chablis Premier Cru
Fourchaume 2019

The Appelation
"Fourchaume" is one of the most famous Premier Cru of Chablis. Its hillside lies in alongation of the Grand Crus hillside. It takes advantage of the same exposure (south-west) and allows a nice maturation even in difficult years..

Our Parcels
Our winery owns o Ha 7517 of the appellation which in Chablis counts a total of 115 ha. We cultivate three parcels wich are 33, 45 and 58 years old and are planted on a 14B or So4 Basis, which allows us to get wines with nice aromatic complexities. The plantation density is 6000 vines per hectar.

The Harvest
A very healthy vintage that arrived at maturity by mid-september. This vintage, caracterised by a relatively mild and humid winter followed by a hot and dry spring and summer, is very balanced.

The Vinification
After a long pressing and static settling of 12 hours, the fermentation was effected at a temperature of 20°C during approximatively 10 days.

Maturation
A malo- lactique fermentation was followed by a long maturation on fine lease. A light treatment and filtration where necessary to obtain a clear and stable wine. This wine has not been treated with cold to preserve aromatic finesse. It was bottled (2 795 units) on August 13th 2021 or approximatively 24 months after harvest.

Tasting Notes
The elegant nose expresses fruity flavours. Through its mineral and fruity side, the balanced palate continues with the same aromatics. Long finish.

Food and Wine
This wine can accompany poultry with sauce or grilled fish and crayfish. Best served chilled at 12°C.