Chablis
Bas de Fourchaume 2021



Appellation

The location "Bas de Fourchaume" can be found below Premier Cru Fourchaume. It is classed as appellation Chablis. This lower hillside, benefits from the same South-Southwest exposure as the Premier Cru. With a profounder argilo-muddy soil.

Parcel

Parcel of 0,58 Ha planted in 1988 with rootstock 41B.

Harvest

A harvest that will be remembered due to its unreliable weather forecast. After a precocious start of the vine following abnormally warm winter conditions, April was marked by 11 nights where temperature went down below -2°C and down to -8°C. The loss of harvest is considerable. With spring and early summer came rainfalls, which favorize cryptogamic diseases on vines that are already weakened. To end this vintage, climatic conditions during maturity empowered Botritys to develop, which forced us to harvest the entire surface of our vines in only 5 days between September 22nd and 27th.

Vinification

After a long pressing and static settling of 24 hours, fermentation occured at 20°C using natural yeasts.

Maturation

A malolactic fermentation was followed by a long maturation on fine lies. Maturation is achieved in both stainless steel and in demi muit of 600l. After 12 months these are assembled and will continue their maturation process together for 6 more months. A slight collage and filtration were necessary to obtain a wine that is clear and remains stable over time.
This wine has not been treated with cold in order to preserve all aromatic finesse.
1955 units and 50 magnums were bottled on March 8th 2023.

Domaine Jean Dauvissat
père et fils