



CHABLIS PREMIER CRU FOURCHAUME 2023

Appellation

"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.

Parcel

OUR WINERY OWNS 0 HA 7517 OF THE APPELLATION WHICH IN CHABLIS COUNTS A TOTAL OF 115 HA. WE CULTIVATE THREE PARCELS WHICH ARE 34, 46 AND 59 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 HECTARE.

Harvest

VINTAGE STARTS WITH A MILD WINTER. FOLLOWED BY A LITTLE SPRING FROST LUCKILY WITHOUT TOO MUCH DAMAGE. A HUMID AND MOODY FORECAST IS INSTALLED BY APRIL. THIS WILL LAST DURING MAY AND JUNE AND NEED CONSTANT SUPERVISION. THE GRAPES ARE CLOSING IN JULY AND GIVE ROOM FOR A DRY SUMMER. DESPITE THIS DROUGHT THE QUANTITY IS PRESENT AT HARVEST THAT STARTED ON SEPTEMBER 11TH LASTING ABOUT 10 DAYS.

Vinification

AFTER A LONG PRESSING AND STATIC SETTLING OF 12 TO 24 HOURS, FERMENTATION OCCURRED AT 20°C USING NATURAL YEASTS.

Maturation

A MALO-LACTIQUE FERMENTATION WAS FOLLOWED BY A LONG MATURATION ON FINE LEASE. A LIGHT TREATMENT AND FILTRATION WERE NECESSARY TO OBTAIN A CLEAR AND STABLE WINE. THIS WINE HAS NOT BEEN TREATED WITH COLD TO PRESERVE AROMATIC FINESSE.

4 833 UNITS AND 50 MAGNUMS WERE BOTTLED ON JULY 25TH 2025, OR APPROXIMATELY 23 MONTHS AFTER HARVEST.



FR-BIO-10, Agriculture France

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PÈRE ET FILS

