



CHABLIS PREMIER CRU LES FOURNEAUX

THE APPELLATION

Chablis Premier Cru « Les Fourneaux »

The Premier Cru Les Fourneaux is located in the commune of Fleys, on beautiful slopes. The soils are very shallow and stony. It is one of the most intimate Premiers Crus of Chablis because of its small surface.

THE VINEYARD

The Chablis Premier Cru cuvée comes from one of the most beautiful slopes of the "Les Fourneaux" appellation. On a very sloping and stony ground, it is exposed full south and, thus, benefits from an exceptional sunlight which reverberates on the white stones.

WINEMAKING STYLE

The juice benefits from a static settling until an optimal turbidity is obtained. The alcoholic fermentation is rapid and the malolactic fermentation is complete. It was aged in thermo-regulated vats. Like all Domaine Poitout wines, it is aged without barrels in order to highlight only the terroir of each cuvée.

TASTING NOTES

CHABLIS PREMIER CRU " Les Fourneaux " is a fine wine that bring us into a universe of freshness and minerality. Its first nose of fresh mint, honeysuckle and white flowers is followed by aromas of apple and pear.

Its mouth represents the style of the Chablis Premier Cru appellation: freshness, beautiful acidity and great finesse are combined with citrus and almond. This wine presents a perfect balance between of elegance and power.

THE OPINION OF LOUIS AND CATHERINE

We find the minerality and the acidity known of Chablis Premier Cru. Perfect with seafood and fish but also dishes in sauce, foie gras, and powerful cheeses.



EXCESSIVE DRINKING MAY DAMAGE YOUR HEALTH.
DRINK WITH MODERATION.