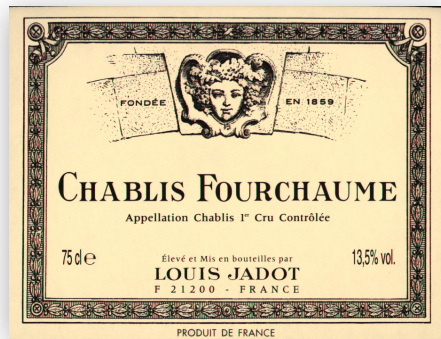


CHABLIS FOURCHAUME

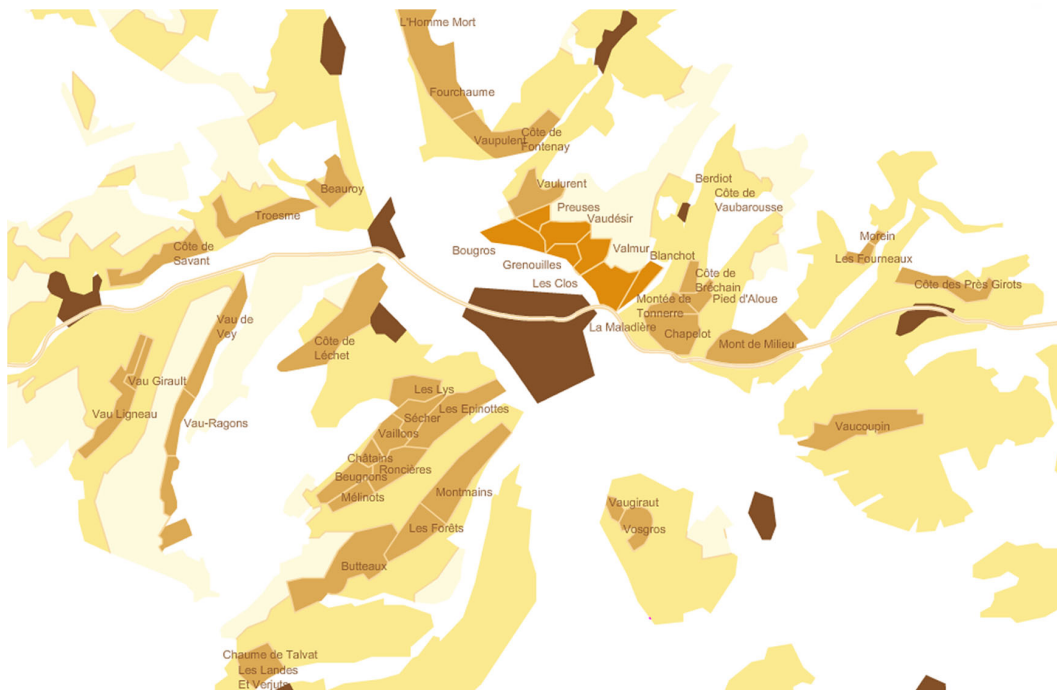


Chablisien

Premier Cru

White

100% Chardonnay grapes



Vineyards situation

Chablis is in the northern part of Burgundy, half way between Dijon and Paris.

Characteristics

The continental climate (very cold in winter and hot in the summer with frosts in spring) and the marly limestone soils combine to mould the unique character of Chablis wines.

About 3500 hectares are planted (including 856 ha of Premiers and Grands crus) with 100% Chardonnay grapes.

Chablis premiers crus are produced on 40 different 'lieux-dits'.

Wine making

This wine is fermented in wooden barrels like all our Grands Crus from the Côte d'Or area, and then aged in barrels during 15-16 months before bottling.

Winemaker's comments / Gastronomy

The Louis Jadot Chablis 1er Cru « Fourchaume » has a very nice golden yellow colour. It is a lipid, fresh and full bodied wine with a long finish.

It will be perfect with « haute cuisine » : fish in sauce, white meats and poultry in creamed sauce or even fois gras.

Preservation

This wine can be drunk quite young but can also age easily up to 10-15 years in very good conditions of temperature and humidity.