



Domaine Bernard Defaix Chablis 1er Cru "Fourchaumes" NV

WINE DESCRIPTION

Spread over 115 ha, the Fourchaume is the biggest Premier Cru of Chablis. Situated on the left of the Grands Crus, it has an excellent exposure South/South-East and is generally among the first to ripen.

The wine is vinified on oak barrels of 1 to 5 wines with regular "batonnage". Doing so, we move the lees and enrich the wine without letting the woody aromas get the upper hand. After 12 months ageing, the wine is bottled with a light filtration.

TASTING NOTES

At the same time supple, powerful and very delicate, this wine shows aromas of fruit and a great minerality on finish in the mouth.

FOOD PAIRING

To serve at 55° with roasted langoustines for example.

VINEYARD & PRODUCTION INFO

Soil composition:	Kimmerigian
Exposure:	Southeastern / Southern

WINEMAKING & AGING

Maceration technique:	Battonage
Type of aging container:	Barrels
Length of aging before bottling:	12 months

PRODUCER PROFILE

Estate owned by: The Defaix Family

Winemaker: Sylvain Defaix

Total acreage under vine: 65

Estate founded: 1956

Region: Burgundy

Country: France