Chablis 1er Cru Fourchaume 2020



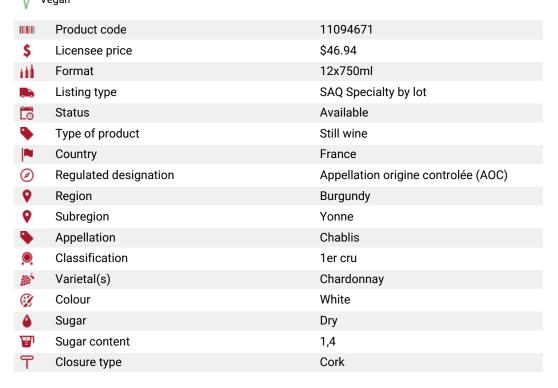
LA CHABLISIENNE

\$54.00

* Suggested retail price









TASTING NOTES

Pale gold color with some silvery reflections. Open nose presenting the white fruits of the orchard subtly vanilla with a nice mineral intensity. Full, dense and fresh palate with a fine mineral tension, slightly spicy development and a long mineral and fruity finish.

Pairings with sweetbreads, sole meunière and beaufort.

PRODUCT NOTES

Fourchaume leads to several interpretations... lime kiln (fourchaux), fork (crossroads) or men's forks (sinister gibbet) which belonged to the Lord of Maligny.

PRODUCTION NOTES

Static cold settling before the start of fermentation. Alcoholic and malolactic fermentation in vats and barrels. Duration 12 months on fine lees, in vats and barrels.

- 91 Points -Vinous

89-91 Burghound.com



MARIO DEMERS (514) 409-6662 Montréal

CHRISTOPHE JALBY (514) 604-2511 Montréal & Laurentides & Outaouais

MARC-ANDRÉ ROY (514) 513-5361 Montréal KATHERINE RAYMOND (514) 516-8092 Montérégie & Estrie

RAYMOND ALIX BÉLANGER GAGNON i-8092 (581) 996-2643 & Estrie Québec

ÉTIENNE DUTIL (514) 885-3447 Laval & Lanaudière & Mauricie