



LA CHABLISIENNE

Chablis 1er Cru Fourchaume 2020

\$54.00

* Suggested retail price



	Product code	11094671
	Licensee price	\$46.94
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Still wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	Burgundy
	Subregion	Yonne
	Appellation	Chablis
	Classification	1er cru
	Varietal(s)	Chardonnay
	Colour	White
	Sugar	Dry
	Sugar content	1,4
	Closure type	Cork



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



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

KATHERINE RAYMOND
(514) 516-8092
Montréal & Estrie

ALIX BÉLANGER GAGNON
(581) 996-2643
Québec

MARIO DEMERS
(514) 409-6662
Montréal

MARC-ANDRÉ ROY
(514) 513-5361
Montréal

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