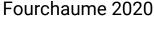


## LA CHABLISIENNE

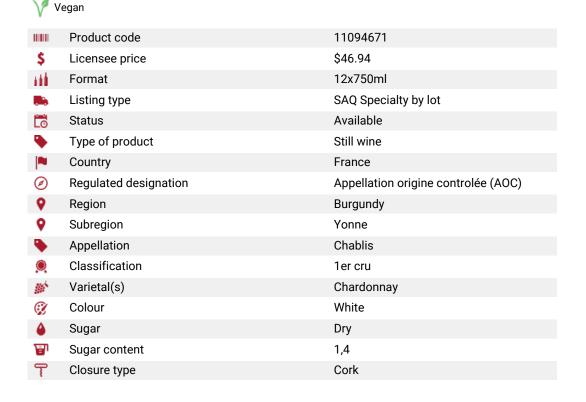
\$54.00

\* Suggested retail price





Chablis 1er Cru





## **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



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