



Wine: Chablis 1.cru " Fourchaume "
Domaine Chatelain
Vintage: 2013
Grape: Chardonnay 100%
Alcohol: 13.5%

Vinification & maturing

The grapes have been picked by hand and immediately pressed at low pressure. Long alcoholic and malolactic fermentation (over a 3 months' period) to give a good body to the wine. Maturation in stainless steel vats for a maximum freshness both on the nose and on the palate.

Tasting notes

Yellow pale colour with good reflections. It is limpid and brilliant.
The nose is clean and open. At the beginning, we can find lemon and grapefruit's aromas, then, some white flower, which are all underlined by mineral.
The attack is straight and clean. The first impression is vivid with mineral. There are yellow fruits and lime tree's aromas. The final is extremely long and concentrated.

Food pairing

Fish in buttered sauce, crustacean, goat's cheese.

Serving temperature

11-12°C

(Indeholder sulfitter)

