

# CHABLIS PREMIER CRU "FOURCHAUME" MAISON ALBERT BICHOT



# LOCATION

Bourgogne

**VARIETAL** 

Chardonnay

#### **TERROIR**

Rather deep, well-drained soil composed of limestone and brown clay.



## **PRESENTATION**

Located north of the Grand Crus, "Fourchaume" is the largest Premier Cru with a surface area of 320 acres.

The vines are planted on a south-southwest facing slope that is well protected from the north winds. Heat tends to accumulate in this area, which allows the growth cycle to get off to an early start.

## WINEMAKING/AGEING

Handpiking, sorting of the grapes, gentle pressing so as to respect the fruit.

Alcoholic fermentation and aging on fine lees: 65% in stainless steel vats and 35% in 1 to 5-year-old oak barrels for 9 months.

Finished aging in stainless steel vats for 2 months.

# **TASTING**

Sophisticated nose featuring floral and mineral notes. The palate is rich, intense, and extremely elegant. Long, fresh finish.

#### **SERVING**

Serve between 11 and 13°C (52-55°F). To taste when young or to keep 5 to 7 years.

## **FOOD PAIRINGS**

Seafood: scallops, prawns Raw, marinated or grilled fish

Recipe suggestion: sea bream ceviche wih lemon and pink berries

## **OUOTES**

Wine Spectator: 90/100 (2022)



