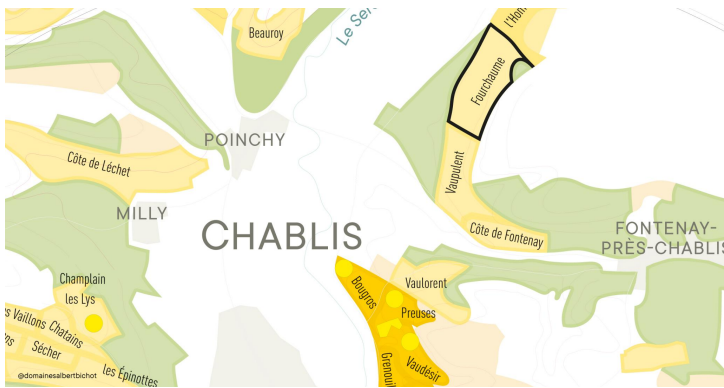


# CHABLIS PREMIER CRU "FOURCHAUME" MAISON ALBERT BICHOT



**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

Handpicking, 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 with lemon and pink berries

