



## PAST VINTAGES

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### Chablis 1er Cru Fourchaume 2018

CSPC# 848496

6x750ml

12.80% alc./vol.

<b>Chemical Analysis</b>	Acidity: 3.67 g/l	pH:	Residual Sugar: 1.3 g/l
<b>Grape Variety</b>	100% Chardonnay		
<b>Winemakers</b>	Guillaume Vrignaud		
<b>Appellation</b>	Chablis 1er Cru		
<b>Sustainability</b>	Organic. Guillaume Vrignaud always has an intention to produce a quality wine respecting land, environment and know-how acquired since several generations. He wants his wines to be a reflection of the land and its character: vivacity, minerality and finesse.		
<b>Vintage</b>	After a mild winter, vegetation starts early and escapes frost. Spring is ideal and favours the good development of the vine. From April to September, the vineyard experiences exceptional weather conditions with precipitation below normal seasonal levels, while sunshine and temperatures are above average. The hot and dry summer sets in permanently. Thanks to the reserves replenished during the winter, the vines are able to withstand the drought and express themselves fully after two complicated years. The perfect state of health of the grapes allows us to harvest serenely at the rhythm of the evolution of maturity. The wines are complex and expressive, generous, with a preserved freshness.		
<b>Vineyards</b>	The "Chablis Premier Cru" on south-east slope, its delimited surface is 745 hectares. They are divided in 79 'climates'; the main are: 'Mont-de-Milieu', 'Montée-de-Tonnerre', 'Fourchaume', 'Vaillons', 'Montmains', 'Vaucoupins', 'Côte de Léchet'... In domain, we have grapevines of Chablis premier cru Fourchaume which represents six hectares and our plot of Chablis premier cru Mont de Milieu of 28 acres.		
<b>Harvest</b>	05/09/2018		
<b>Vinification/ Maturation</b>	The grapes are handpicked and fermented under temperature control for 5 months with natural yeasts. Following Malolactic fermentation, the wine is matured in stainless steel on the lees, no oak is used. Aged in the bottle for a further 12 months.		
<b>Tasting Notes</b>	Mineral taste, floral and gun flint aromas mingle on the nose while the palate is complex and full-bodied, with citrus and ripe fruits, and a long finish. Things get much more serious and intense with the Domaine Vrignaud Chablis 1er Cru Fourchaume, a wine that brings together power with incisive minerality, in a style that captures the personality of the year in spades. In the glass the Chablis Fourchaume is vivid, nuanced and beautifully articulated. Everything is in the right place. Crushed rocks, almonds and apricots are woven together nicely on the expressive, floral-infused finish.		
<b>Serve with</b>	This wine goes well with Lobster, cold fish, Seafood, or fish cooked in sauce. It can also be served with Goat Cheese or simply as an aperitif. Serve at 14°C.		
<b>Cellaring</b>	This wine should be kept in a cool place and, depending on the vintage, can be aged for up to 15 years, Anticipated maturity between 5 to 7 years.		
<b>Scores/Awards</b>	<b>90 points</b> - Anne Krebiehl MW, Wine Enthusiast - April 2020 <b>92 points</b> - Christy Canterbury MW, christycanterbury.com - July 2019 <b>93 points</b> - Tim Atkin MW, Decanter - 2021 (score only)		
<b>Reviews</b>	<i>"Smoky reduction gives a hint of struck match on the nose of this wine. The palate does away with that and presents abundant, almost easy juiciness. Fresh pear juice is rounded, with just a little texture and pithiness to counter this generosity. The finish is dry, fresh, zesty and harmonious."</i>		





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- AK, Wine Enthusiast

*"Made without oak influence, this is a bright wine with an ample fruit core tasting of freshly-picked heirloom apples and Wonder Bread. The lightly creamy, medium finish shows a pleasant firmness that bodes well for keeping. Drink: 2020-26 "*

- CC, [christycanterbury.com](http://christycanterbury.com)

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