



## PAST VINTAGES

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### Chablis 1er Cru Fourchaume “Les Vaupulans” 2015

CSPC# 848497

6x750ml

13.08% alc./vol.

SOLD OUT

*The distinctive Fourchaume Premier Cru ‘Les Vaupulans’, from a small parcel within the Fourchaume vineyard; its vines are on average 25 years old and planted on Kimmeridgian limestone. ‘Les Vaupulans’ is oak-fermented and aged for 12 months in a mixture of stainless steel and 30% oak. It shows intensely concentrated fruit with a hint of spice and notes of mandarin and golden apple. The palate is textured and lifted by fresh acidity, culminating in a long, saline finish.*

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| <b>Chemical Analysis</b>            | Acidity: 3.26 g/l                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         | Residual Sugar: 3.3 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>                      | The sunny and mild weather of spring, when the water deficit does not yet feel too, favors a rapid recovery of vegetation. Bud and flowering took place a few days early. The summer combines extreme heat, drought, and sunshine. Thanks to the resilience of the vine and the saving rain, this second wind gives grapes of exceptional quality. The health status is excellent. The harvest takes place in a few weeks on the entire region. In late September, the harvest is completed in 2015, while the vine leaves still wear a nice green color. |                         |
| <b>Vineyards</b>                    | Vineyard Name: Fourchaume Surface:85 acres. Plantation:5,600 pieds/Ha. Yield:57 Hl/Ha (5 glasses/vine). Average age of the vines: 25 years old. Soil: Calcaire sur Kimméridgien.                                                                                                                                                                                                                                                                                                                                                                          |                         |
| <b>Harvest</b>                      | 07/09/2015                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                |                         |
| <b>Vinification/<br/>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 and oak barrels on the lees. Aged in the bottle for a further 11 months.                                                                                                                                                                                                                                                                                                    |                         |
| <b>Tasting Notes</b>                | This Chablis Premier Cru Fourchaume concentrates the palette of distinctive aromas of the terroir of Grands Vins de Chablis. The nose draws an earth minerality that with each inspiration evokes the Chablis soil and subsoil mixed with elegance with notes of breadcrumbs, dried fruits, and candied fruits. A blade of freshness invades the mouth and then fades to the subtly fruity depth of a wine that will offer with time notes of honey, anise, and brioche.                                                                                  |                         |
| <b>Serve with</b>                   | It will accompany very well poultry in sauces as supreme of guinea fowls with the cream or slightly spiced dishes. Serve at 14°C.                                                                                                                                                                                                                                                                                                                                                                                                                         |                         |
| <b>Production</b>                   | 5,000 bottles                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             |                         |
| <b>Cellaring</b>                    | This wine should be kept in a cool place and, depending on the vintage, can be aged for up to 20 years, Anticipated maturity between 5 to 7 years.                                                                                                                                                                                                                                                                                                                                                                                                        |                         |

