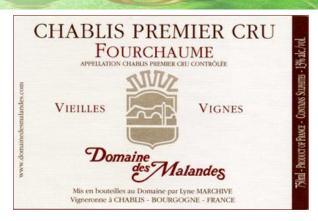




## CHABLIS 1er Cru Fourchaume



Grape Variety: Chardonnay

Appellation: Chablis 1er Cru Fourchaume

Age of the wine: 62 years old

Harvest information: Very severe control of maturity.

Hand harvesting.

Protection of the crop against sun or/and rain.

Vinification: Alc and Malolactic, Fermentation 80% of the cuvée in stainless steel tanks

under controled temperature (18°) and 20% in barrels of 1 to 5 years old.

After racking, we blend the 2 cuvées in a tank.

Ageing: 10 months in stainless steel

**Cold stabilisation:** Stabilized by the negative temperature (-5°) during one week.

Bottling: June to October.

In Average: 10 000 bottles under Diam.

Wine tasting notes: Generous and solar energy wine with frank aromas of white peach.

The finish is fresh, pure and round.

Very elegant wine.

**Serving suggestion:** Serve lightly chilled with fish and white meats.

Notations: 1er Cru Fourchaume 2011. Jancis Robinson MW (Richard Hemming)

January 2013 : 17/20

## Domaine des Malandes

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