



DOMAINE ALEXANDRE

Chablis Premier Cru Fourchaume

White, 2021

VINES

Wine origin: Domaine

LOCATION

Located near Auxerre in the departement of Yonne, the Chablis vineyards lie along a little river aptly named the Serein. Vines began to grow here during the Roman era. In the 12th century, the Cistercian monks from the abbey of Pontigny developed its cultivation. The AOC Chablis status was created in January 1938, thus confirming the excellent qualities of this dry white wine which, unlike the wines of some other regions, has held its leading place throughout its history thanks to the high quality of its raw material - the Chardonnay grape.

Fourchaume Premier Cru located on the right bank of the Serein, this coast which mainly looks to the South-East is as vast as it is qualitative.

Possession of the small village of La Chapelle Vaupelteigne, the original historic heart of the cru is as well positioned on the hillside as the seven grands crus. It also has the advantage of not having any cooler back and like the other climates classified as premier crus its slopes are between 130 and 200 meters above sea level, i.e. a vineyard located on average 100 meters lower than those of the whites from Côte d'Or.

TERROIR

No French vine-growing area has pinned its faith more firmly on the facts of geology. The main substrate is Jurassic limestone -specifically, Kimmeridgian limestone- laid down some 150 million years ago. The rock contains deposits of tiny fossilised oyster shells which remind us of that Bourgogne once lay beneath a warm ocean.

IN THE VINEYARD

Since its creation, the whole estate has been run with single objective of producing high-quality, characterful and authentic wines by working in harmony with nature.

This is how the entire Estate was certified High Environmental Value on January 6, 2020. This certification rewards our practices which respect nature and the environment.

Varietals: Chardonnay 100% - **Surface area of the vineyard:** 2 ha - **Age of vines:** 50 years old

VINIFICATION & MATURING

VINIFICATION

The harvest is mechanical. The grapes are transferred to a press for pneumatic pressing. Once the must is in the vat, settling takes place after 24 to 30 hours, the clear juice is drawn off and fermented in a temperature-controlled vat. The alcoholic fermentation takes place with a very particular follow-up because the temperatures must remain more or less stable -18 to 20 degrees-. One month later, the malolactic fermentation is carried out in vats, fining in order to clarify our wines then the aging continues. At the end, the filtration of the wine is practiced to make the wines more limpid. Bottling at the Domaine closes the operation.



www.champagneandmore.com

Tel. +49.171.8672133

contact@champagneandmore.com

Please enjoy Bourgogne wines responsibly.



DOMAINE ALEXANDRE

Chablis Premier Cru Fourchaume

White, 2021



AGEING

Domaine ALEXANDRE vinifies its wine in enamelled steel vats.

19 years ago, the Domaine acquired a tangential filter to further contribute to the quality and composition of its wines. The estate is a pioneer in this new technology that replaces a complex treatment process involving numerous transfers, much pumping, and excessive manipulation of the wine.

Alcohol content: 13 ABV

SERVING & TASTING

TASTING NOTES

From the most mineral, closed in its youth, to the most floral, which develops aromas with finesse and subtlety over the years, Premier Cru FOURCHAUME enchants the palate.

Ageing potential: 5 to 10 years

SERVING

10 to 11 ° C.

FOOD AND WINE PAIRINGS

White: under a pale gold color, the nose does not immediately express its full potential. It needs a little ventilation.

The Premier Cru FOURCHAUME is of great aromatic complexity, which predisposes it to many associations, including hot oysters and fish in sauce.

The most mineral will be served on beautiful poultry and veal in sauce white. The more open ones will do wonders on andouillettes and snails.

A purebred Premier Cru will enhance a Chablis ham, the local specialty.

www.champagneandmore.com

Tel. +49.171.8672133

contact@champagneandmore.com

Please enjoy Bourgogne wines responsibly.