



PURITY & TERROIR

Chablis 1^{er} Cru FOURCHAUME

2022

Elegant and racy, of a typicity recognized by its terroir, it is round, pleasant and subtle on the palate. He offers an aromatic richness of fruit scents fresh and flowers.

Tasting

This Fourchaume is adorned with a mineral nose with notes of fresh fruit which, upon airing, blossom into the almost candied delicacy of quince. On the palate, it is the mark of the Chablis region that stands out between minerality, notes of blond tobacco and floral aromas. The superb length confirms that this is indeed a Chablis Premier Cru with perfect balance and superb elegance. A perfect balance between tension and richness, the very experience of a superbly elegant Chablis Premier Cru.

Vinification

Reception on sorting table. Traditional vinification (pressing, alcoholic fermentation, malolactic fermentation and aging: 5% in demi-muids barrels and 95% in vats).



VITICULTURE
**TERRA
VITIS**
RESPONSABLE



Grape variety

Chardonnay

Density

6,000 vines/ha

Type of soil

Clay-limestone

Age of vines

40 years old

Geographical situation

On slopes
Permanent sunshine

Tasting temperature

12°C

On-call time

5 to 15 years

Alcohol Degrees

12,5% vol.


FAMILLE SAVARY
ARTISAN-VIGNERON