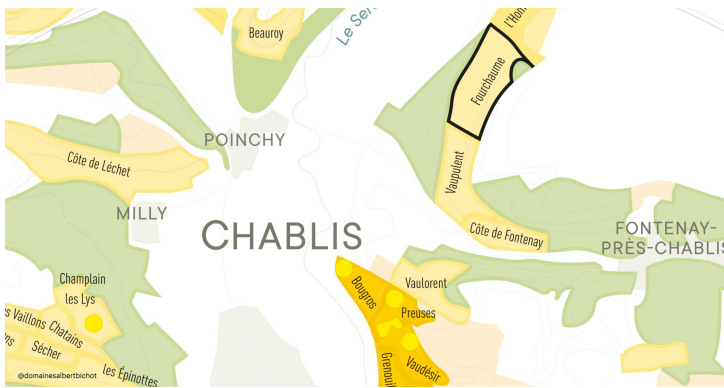


CHABLIS PREMIER CRU "FOURCHAUME" MAISON ALBERT BICHOT



LOCATION
Bourgogne

VARIETAL
Chardonnay

TERROIR

Rather deep, well-drained soil composed of limestone and brown clay.

PRESENTATION

Located north of the Grand Crus, "Fourchaume" is the largest Premier Cru with a surface area of 320 acres.

The vines are planted on a south-southwest facing slope that is well protected from the north winds. Heat tends to accumulate in this area, which allows the growth cycle to get off to an early start.

VINIFICATION/AGEING

Handpicking, sorting of the grapes, gentle pressing so as to respect the fruit.

Alcoholic fermentation and aging on fine lees: 65% in stainless steel vats and 35% in 1 to 5-year-old oak barrels for 9 months.

Finished aging in stainless steel vats for 2 months.

TASTING

Sophisticated nose featuring floral and mineral notes. The palate is rich, intense, and extremely elegant. Long, fresh finish.

SERVING

Serve between 11 and 13°C (52-55°F).

To taste when young or to keep 5 to 7 years.

FOOD PAIRINGS

Seafood: scallops, prawns

Raw, marinated or grilled fish with sesame and avocado

Recipe suggestion: sea bream ceviche with lemon and pink berries

