
CHABLIS 1ER CRU 'FOURCHAUME' AC

2022 | White Wine



France, Alsace

Domaine de Oliveira Lecestre

Case Size: 6

The Chablis 1er Cru 'Fourchaume' has a smooth clear texture with a golden yellow colour with slight green hints. A discrete and subtle nose that shares aromas of grapefruit, pear and white peach. The taste the wine presents sweeter, clayey, spiced and mineral flavours. This wine has a persistent aromatic note and fills the palate with its powerful body. Harmonious, well-balanced and full bodied.

Vinification:

The Chardonnay grapes for the Chablis 'Fourchaume' are handpicked. On arrival at the winery, the grapes are fermented traditionally in stainless steel tanks with thermoregulation. The wine is stored in tank for 6 to 8 months before release.

Grape Varieties: Chardonnay

Classification: Appellation d'Origine Contrôlée | **ABV:** 13.5% | **Closure:** Natural Cork