

Perchaud Chablis 1er Cru Fourchaume

Corinne Perchaud

France - Burgundy - Chablis Premier Cru

Vineyards are located on gentle slopes enjoying a south western sun exposure, with a density of 5,500 vines/hectare. The owners take great care to produce exceptional Chablis wine by keeping the lively Chardonnay fruit and the unique mineral quality imparted by the Kimmeridgian soil, the fruity acidity and bouquet in perfect balance. The grapes are harvested by hand and gently pressed in a horizontal pressoir to ensure the fullest extraction and range of flavors and aromas.

Elegant citrus aromas. Concentrated and elegant, combining flavors of dried fruit and woody notes. Well-balanced, good minerality and a long and persistent finish.

Specifications

Appellation	Chablis Premier Cru
Wine Type	White
Varietals	100% Chardonnay
Age of Vines	35 years
Agricultural Practices	Sustainable
Soil type	Kimmeridgian - marl, clay & limestone
Vinification	Hand harvested & gently pressed. Fermentation in stainless steel. Long aging on the fine lees and ML in stainless steel. Use of SO2; fining with bentonite, cold tararic stabilization, tangential filtration.
Pairings	Scallops Jacques cream, roast veal with oyster mushrooms.



Codes, Weights and Measures

UPC	7 84585 01460 6
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 01460 3
Case Weight	38
Cases/Pallet	49
Layers/Pallet	7
SRP	\$ 72.99 USD 750mL Bottle

Reviews and News

2016 Corinne Perchaud Chablis 1er Cru Fourchaume - 88-91 PTS - VINOUS

