

Perchaud Chablis 1er Cru Fourneaux

Corinne Perchaud

France - Burgundy - Chablis Premier Cru

1er Cru Fourneaux is located on the Fleys village and faces the field. The plots are very steep and exposed fully to the south on Kimmeridgian soil. The area gets very hot, with a heavy *Fourneaux* - French for "oven" - effect.

The wine is expressive and vivacious with beautiful aromas. Well-balanced, round and fruity wine with a fine minerality on the finish.

Specifications

Appellation	Chablis Premier Cru
Varietals	100% Chardonnay
Agricultural Practices	Sustainable
Soil type	Kimmeridgian - marl, clay & limestone
Vinification	After a slight settling, the juice starts its fermentation in tank, then ¼ of juice is raked in barrels. Both wines perform their alcoholic fermentation, malolactic fermentation and their aging on the lees, separately. The two cuvées are blended six months after harvesting. The wine is then filtered and is bottled 15 months after harvesting.
Pairings	Coquille St. Jacques (scallops) with leeks and cream.



Codes, Weights and Measures

UPC	7 84585 00124 8
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 00124 5
Case Weight	38
Cases/Pallet	49
Layers/Pallet	7
SRP	\$ 72.99 USD 750mL Bottle

Reviews and News

2018 Corinne Perchaud Chablis 1er Cru Fourneaux - 93 PTS - VINOUS

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