

Chablis 1er Cru `Fourchaume` Dom. N & G Fevre 2019



Region

Only 100 miles south of Paris, Chablis represents the northern limit of Burgundy's wine regions, centred around the town of Auxerre. The soils are predominantly limestone and chalk, perfect for the Chardonnay grape, the only variety allowed in Chablis. Careful siting of south facing vineyards enables the vigneron to produce classic, dry, and steely wines. The most complex of these are produced from the seven Grand Cru vineyards which are all located on the northern slopes that overlook the town of Chablis itself. The Premier Cru vineyards are scattered around Chablis on the slopes of the valleys and here produce excellent quality wines with a little less intensity.

Producer

Talented winemaker Nathalie Fevre crafts outstanding wines from the famous Chablis region. Together with husband Giles, she is a great believer in letting the grapes `do the talking` using minimal interventions to ensure the wines are expressive of their terroir.

Tasting Notes

This premier cru Chablis originates from vineyards situated on long slopes facing the sunrise, allowing the sun to warm the soil for as long as possible, aiding the ripening of the grapes. Long and rich, with fruit flavours of lemon, apple and white blossom with distinctive mineral notes. A lovely finish which is smooth and rounded whilst still retaining the classic mineral terroir.

Food

A good match for shellfish, grilled fish and lobster, as well as chicken dishes or goats cheese.

Technical Information

Country	France
Region	Chablis
Grape(s)	Chardonnay (100%)
Type	White
Style	Mineral
Oaked Style	Unoaked
Body Style	Medium bodied
Sustainable	Yes-certified sustainable

Dry/Sweet Style	Dry	
Alcohol Content	13%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	Milk:	Yes
	Egg:	Yes
Vegetarian/Vegan	Vegetarian:	Yes
	Vegan:	Yes



Richmond House, 1 The Links
Popham Close, Hanworth,
Middlesex, TW13 6JE

Tel: 020 8744 5550
Fax: 020 8744 5561

info@ellis-wines.co.uk
www.elliswines.co.uk