Organic Chablis 1er Cru `Fourchaume-Vaulorent` Dom. N & G Fevre 2023

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 vignerons 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

Domaine Nathalie et Gilles Fevre is a very well renowned family estate with winemaking lineage tracing back to 1745. The Domaine is based out of the village of Fontenay-pres-Chablis and hold 50ha spread over village, Premier Cru and Grand Cru vineyards. Nathalie Fevre is a very talented winemaker who crafts outstanding wines from the famous Chablis region. Together with husband Giles, she is a great believer in letting the grapes `do the talking`. They approach their vineyards with organic farming, using minimal interventions to ensure the wines are expressive of their terroir.

Tasting Notes

The Fourchaume-Vaulorent vineyard is positioned between Grand Cru and 1er Cru Fourchaume vineyards on ideal Kimmeridgian limestone soils. A brief ageing on the lees is complemented by a small percentage of barrique-aged wine to add complexity. The nose is intense with floral, apple and bread aromas and a strong mineral influence that continues on the palate. It is rich and intense with green apple, plum and subtle lemony acidity.

Food

Perfect match for seafood, shell fish, creamy risottos, game birds and goats cheeses.

Technical Information

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

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

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