

Domaine Courtault-Michelet

*Chablis 1er Cru Fourchaume*



Location: 1er Cru Fourchaume

Fermentation: Grapes are 100% destemmed.

Aging: 12 months in oak barrels. Filtered and fined.

Grape varieties : Chardonnay

Soil : Clay and limestone

Alcohol : 13%

Tasting notes :

Pale golden color. On the nose: great fruit and mineral intensity. On the palate: round and powerful wine. A touch of spiciness and a hint of exotic fruits on the palate suggest a small proportion aged in oak. This wine has a good texture and a good concentration with enough acidity to keep the palate in check.



Organic

