

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.

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