

DOMAINE ROLAND LAVANTUREUX

— Vins Fins de Chablis —



Chablis Premier Cru Fourchaume

This elegant Wine reveals subtle flavors of ripe fruits enhanced by an intense minerality

Vintage 2015

In 2015 we get our seasons back ! Despite a quiet warm winter, we had an ideal Spring season : the flowering was very quick with perfect weather conditions. This high potential was confirmed by a warm and dry summer that make very concentrated and ripe grapes. We start the harvests September 7th with a favorable weather.

2015 Vintage is solar and rich, the wines are very expressive and rich, different than 2014 that was floral and sharp.

Press & Ratings

Concours Général Agricole – Paris

Gold Medal – Chablis Premier Cru Fourchaume 2011

Bronze Medal – Chablis Premier Cru Fourchaume 2012



Tasting Note

The nose shows a surprising intensity with a rich blend of floral and fruity notes. The wine is straight and mineral with nice aromas of ripe fruits -almost honey- which persist long seconds

This wine will match with seafood, spider crab, grilled fishes and also veal or a « poulet de Bresse »

Vineyards and Winemaking

Parcels of Fourchaume are located in Maligny on the road to Chablis. The sun exposition, south / South East ensure an optimal sunshine.

Our Fourchaume 2014 is aged, 50% in french oak of 2 to 5 years old, and 50% in Inox tank. We tried to get the freshness and purity of inox aging combined with the richness and complexity given by oaks.

Bottling by ourselves at the Domaine.

