

DOMAINE ROLAND LAVANTUREUX

— Vins Fins de Chablis —



Chablis Premier Cru Fourchaume

Elegance, Finesse and a never ending finish,
Fourchaume is an iconic Premier Cru

Tasting

The nose shows a surprising intensity with a rich blend of floral and fruity notes. Fourchaume offers roundness and elegance. This wine is generous and ample. The soil, clay and limestone mixed, brings the long ending with finesse and precision.

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

Vineyard

Parcels of Fourchaume are located in the village of Maligny. The west exposure offers great sunset, warm and enveloping.

This cuvée is coming from purchased grapes since 2010.

This partnership is done on about 1,0 ha of Fourchaume appellation.

Winemaking & Aging

Alcoholic fermentation in inox tank
Temperature control allow us to find very fine and precise flavours during fermentation.

The aging is 10 to 12 months and is made 50% in inox tank and 50% in oak barrels (new to 5 years old)
The barrel aging bring complexity and higher deepness to the wines. The blend with the part in tank help us to find every year the best balance for each cuvée.

Bottling by ourselves at the estate.

