

# Domaine Dampt & Fils

## Chablis Premier Cru

### FOURCHAUME



#### Origins

- 🍷 Country : France
- 🍷 Region : Burgundy
- 🍷 Grape variety : Chardonnay 100%
- 🍷 Category : Dry white wine



#### Vines

- 🍷 Surface : 1 ha
- 🍷 Exposure : South, in the continuity of the great vintages of the right bank of the Serein river, this wine is certainly one of the best known of the Premier Crus.
- 🍷 Soils : Chalky-clayed soils
- 🍷 Age of the vines : 30 years old
- 🍷 Density : 5 500 vines/ha
- 🍷 Pruning : Double Guyot



#### Wine

- 🍷 Wine-making process : in stainless steel tanks to retain the distinctive taste and freshness of the Chardonnay grape variety. From the harvest to the bottle we guarantee each and every process. (malo-lactic fermentation, fining, filtration, colding).
- 🍷 Tasting : Very floral mint nose, elegant and fresh palate, its smoothness will meet your expectations.
- 🍷 Food pairing : between 9 and 12°C with a Pikeperch filet or a Rabbit with white wine sauce.
- 🍷 Cellar : up to 15 years.