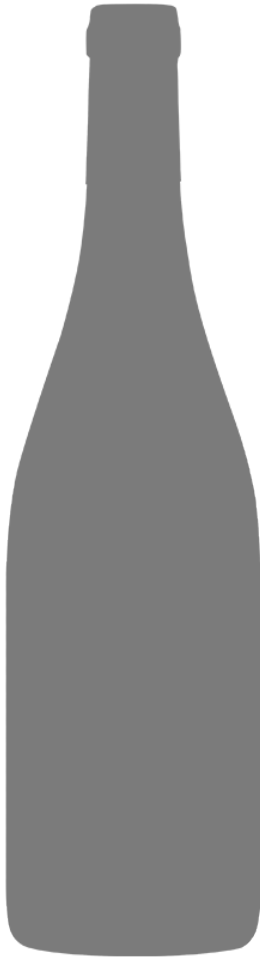


DOMAINE DE L'ENCLOS

FOURCHAUME CHABLIS 1ER CRU

Burgundy , France



Availability	Private import
Human	Romain et Damien Bouchard
Millésime	2017
Appellation	Chablis 1er Cru Fourchaume AOC
Lieu, Lieux-Dits	1er Cru Fourchaume
Sols	Marl Limestones Kimmeridgien
Altitude Des Vignes	200 meters above sea level
Orientation	South-West West
Cépages	100% Chardonnay
Viticulture	In conversion to Organic
Palissage	Guyot double Poussard
Pi/Hect	6 500 ft/ha
HI/Hect	20 hl/ha
Vendanges	Hand harvested
Vinification	100% 228l. casks. No chaptalization, natural vinification with settling of cold juices in stainless steel vats, alcoholic and malolactic fermentations in yeasts and indigenous bacteria
Levures	Indigenous
Élevage	On the lees 12 months without soutirage. Only the sulphur in minimal doses is use 12 months after for bottling. Kieselguhr filtration
Volume D'alcool	13.65% alc./vol.
Sulfites	85 mg/l
Sucre Résiduel	<.6 g/l
Acidité Totale	4.1 g/l
Color	Light gold
Degustation	Fleshy, ample and persistent, on ripe fruits.
Temperature Of Service	12°C

BOIRES
