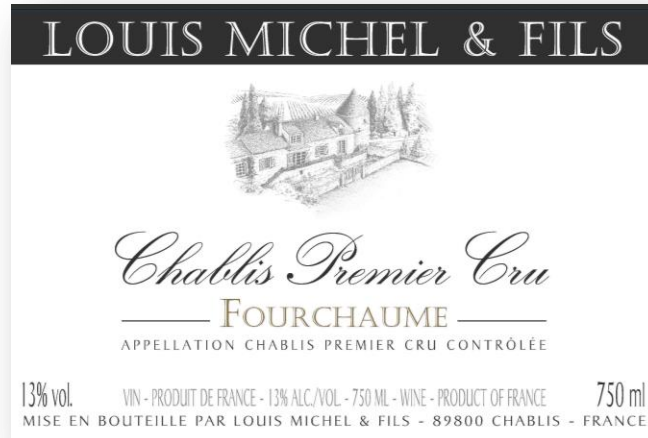


TECHNICAL INFORMATION

Appellation	Chablis Premier Cru "Fourchaume"
Grape Variety	Chardonnay
Estate/Purchased	Estate
Surface Area	0.35 ha/0.9 acres
Parcels/Lieux-Dits	Vaulorent
Altitude	160m
Soil Profile	Southern exposure. Light soil on the surface, with clay soil containing mostly brownish clays and some small pebbles, about 15 to 20%.
Age of Vines	Planted in 1963
Average Yield	40-45 hl/ha
Viticulture	Integrated viticulture, regular plowing, pruning and disbudding. Controlled grass coverage in the parcel.
Winemaking	100% stainless steel tanks Spontaneous fermentations at low temperatures, then maturing for at least 12 months.
Yeast	Native
Filtering/Fining	Fining using bentonite only if necessary. The wine is gently filtered once (cellulose) before bottling.
Production	Approx. 1,700 bottles
Winemaker	Guillaume Michel
Viticulturist	Guillaume Michel
Green Practices	HVE (High environmental value) Level 3 Conversion to organic practices from 2020. Suitable for vegans.



2018 VINTAGE

ABOUT THE VINEYARD

Vaulorent is the only Chablis Premier Cru *climat* on the Grand Cru hillside. Its location means that it expresses itself very differently.

VINTAGE NOTES

The character of 2018 is defined by its aromatic power and mineral tension. The wines are rich and lively with good maturity and acidity is still very present.

TASTING NOTES

Its very pure nose reveals notes of rose, white pepper, and lychee. These aromas are also found on the palate, along with a touch of mint.

FOOD PAIRINGS

Fish, seafood, white meat, hard cheeses.

SERVICE NOTES

Serve at 55°F.

Air well before tasting when the wine is young.