

Chablis Fourchaume 2009

Premier Cru

Grape Variety :
Chardonnay

Vineyard

Site: One of the most famous Premier Cru Chablis, Fourchaume is the exact extension to the north of the Grand Crus.

History & tradition: in the sixties, when the Chablis vineyards were all but abandoned, Robert Drouhin recognized the potential of this region which had been ravaged by the phylloxera disease a century before. He was one of the first Burgundy propriétaires who set about revitalizing the area.

Soil: the Kimmeridgian limestone contains millions of tiny marine fossils embedded in a kind of whitish mortar which may have been once the bottom of the sea...hundreds of million years ago. This marine origin gives the wines of Chablis their unique flavour.

Viticulture

Plantation density: 6 250 stocks/ha.

Pruning: double Guyot "Vallée de la Marne" (for its resistance to frost).

Yield: we aim for a lower yield in order to extract all possible nuances from the terroir.

Vinification

Supply: grapes and musts purchased from supply partners.

Very slow pressing so as to respect fruit.

Ageing

Type: stainless steel tank

Length: 12 months

Throughout the ageing process, decisions are taken only after careful tasting evaluation. The data obtained is completed through technical analysis. As with every other Joseph Drouhin wine, absolute priority is given to the true expression of terroir and character of the vintage.

Tasting note by Véronique Boss-Drouhin

"A dry and brisk wine, typical of Chablis. Brilliant yellow-green colour. The aromas are reminiscent of lemon, citrus, asparagus...On the palate, the first sip offers is clear-cut and fresh impression, with a nice texture. Long on the aftertaste, with fruity as well as mineral flavours; becomes slightly honeyed when the wine is more evolved".

Vintage

This is a classic vintage with a beautiful equilibrium between acidity and mineral qualities.

2009 is showing its breed and will rightfully take its place among those vintages ending in "9" in the last century, as well as 2005, 1978, 1961...

Serving

Temperature: 13°C (53°F).

Cellaring: 3 to 8 years.

DOMAINE DROUHIN VAUDON

The Moulin de Vaudon, the property of Joseph Drouhin, is an 18th Century watermill straddling the Serein River, close to the Grand Cru vineyards of Chablis. Flowing gently past hillsides covered with vineyards, the





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river has always been closely identified with Chablis and its region. Because of its unique location at the heart of their 38 hectare vineyard estate (95 acres), this historical mill is the headquarters of the Drouhin Domaine in Chablis.

Joseph Drouhin, a precursor and pioneer in this great wine region for 40 years, will strengthen the identity of their prestigious Chablis Domaine. With this in mind, and starting with the vintage 2008, the name "Vaudon" will be associated with Joseph Drouhin for all its Chablis wines as a sign of the firm's allegiance to this historical terroir.