



CHABLIS PREMIER CRU FOURCHAUME

Burgundy, France
Domaine Begue-Mathiot

www.chablis-begue-mathiot.com

Method & Production

The Chardonnay grapes are harvested from Fourchaume, one of the best-known Premier Cru vineyard sites in Chablis, on the left bank of the Serein. The vineyard area is roughly 0.16 hectares of South-West facing vines, the average age of which is 47 years old. Direct pressing, settling for 20 hours. Alcoholic and malolactic fermentation in stainless steel tank at 20°C. The wine is aged for 10 months on the fine lees before bottling.

Food Matching

Fish or veal with butter-based or creamy sauces.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
BM0322	Chablis Premier Cru Fourchaume	Chardonnay	2022	12.5%	Cork	6X0.75lt	No	No	No	No