



## CHABLIS PREMIER CRU FOURCHAUME VIEILLE VIGNES

Burgundy, France

Domaine Begue-Mathiot

[www.chablis-begue-mathiot.com](http://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 0.12 hectares of South-West facing vines, the average age of which is 73 years old. Direct pressing, settling for 20 hours at 20°C. Alcoholic and malolactic fermentation in stainless steel tank. 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 |
|-------------------|---|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| <b>White Wine</b> |   |               |         |         |              |           |         |            |       |         |
| BM0418            | Chablis Premier Cru Fourchaume Vieille Vignes | Chardonnay    | 2018    | 12.5%   | Cork         | 6X0.75lt  | No      | No         | No    | No      |