



# CHABLIS PREMIER CRU FOURCHAUME VIEILLES 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
White Wine										
BM0422	Chablis Premier Cru Fourchaume Vieilles Vignes	Chardonnay	2022	12.5%	Cork	6X0.75lt	No	No	No	No