



CHABLIS PREMIER CRU FOURCHAUME 2021

Appellation

"FOURCHAUME" IS ONE OF THE MOST FAMOUS PREMIER CRU OF CHABLIS. ITS HILLSIDE LIES IN ALONGATION OF THE GRAND CRUS HILLSIDE. IT TAKES ADVANTAGE OF THE SAME EXPOSURE (SOUTH-WEST) AND ALLOWS A NICE MATURATION EVEN IN DIFFICULT YEARS.

Parcel

OUR WINERY OWNS 0 HA 7517 OF THE APPELLATION WHICH IN CHABLIS COUNTS A TOTAL OF 115 HA. WE CULTIVATE THREE PARCELS WHICH ARE 33, 45 AND 58 YEARS OLD AND ARE PLANTED ON A 14B OR SO4 BASIS, WHICH ALLOWS US TO GET WINES WITH NICE AROMATIC COMPLEXITIES. THE PLANTATION DENSITY IS 6000 VINES PER HECTARE.

Harvest

A HARVEST THAT WILL BE REMEMBERED DUE TO ITS UNRELIABLE WEATHER FORECAST. AFTER A PRECOCIOUS START OF THE VINE FOLLOWING ABNORMALLY WARM WINTER CONDITIONS, APRIL WAS MARKED BY 11 NIGHTS WHERE TEMPERATURE WENT DOWN BELOW -2°C AND DOWN TO -8°C . THE LOSS OF HARVEST IS CONSIDERABLE. WITH SPRING AND EARLY SUMMER CAME RAINFALLS, WHICH FAVORIZE CRYPTOGAMIC DISEASES ON VINES THAT ARE ALREADY WEAKENED. TO END THIS VINTAGE, CLIMATIC CONDITIONS DURING MATURITY EMPOWERED BOTRYTIS TO DEVELOP, WHICH FORCED US TO HARVEST THE ENTIRE SURFACE OF OUR VINES IN ONLY 5 DAYS BETWEEN SEPTEMBER 22ND AND 27TH.

Vinification

AFTER A LONG PRESSING AND STATIC SETTLING OF 12 TO 24 HOURS, FERMENTATION OCCURRED AT 20°C USING NATURAL YEASTS.

Maturation

A MALO-LACTIQUE FERMENTATION WAS FOLLOWED BY A LONG MATURATION ON FINE LEASE. A LIGHT TREATMENT AND FILTRATION WERE NECESSARY TO OBTAIN A CLEAR AND STABLE WINE. THIS WINE HAS NOT BEEN TREATED WITH COLD TO PRESERVE AROMATIC FINESSE.

2 047 UNITS WERE BOTTLED ON AUGUST 10TH 2023, OR APPROXIMATELY 24 MONTHS AFTER HARVEST.



DOMAINE JEAN DAUVISSAT

PÈRE ET FILS

