



Domaine
Billaud-Simon

2021 Chablis Premier Cru Fourchaume

STORY

The Fourchaume climat, situated on the right bank, is one of the most renowned Premier Crus. Its South/Southwest exposure guarantees permanently sunny weather. With regards to toponymy, 'Fourche' ('fork') makes references to the crossroads.

The 2021 winter was very classic with average rainfall levels. In late March, the temperatures were much higher than the seasonal average (27°C). Bud burst was expected in mid-April although occurred much earlier (30 March). The cold weather made a sharp return and lasted for a long time with severe frosts (as low as -8°C) for seven nights on the 5, 6, 7, 8, 12, 13 and 14 April. Our teams acted admirably in order to protect the newly formed buds. The left bank of the Serein river and the upper plateau were the most impacted (1er Cru Vaillons, Petit Chablis). Flowering took place in mid-June and was quick and heterogeneous. Summer was cool and humid aside from late August and early September.

VINEYARD NOTES

- Varietals:** Chardonnay
- Total Hectares:** 0.25 ha
- Exposure & Elevation:** Right bank. South/Southwest
- Soil:** Pebbly clay originating from Kimméridgien colluvial deposits on marls. Pebbles.
- Viticulture:** Currently undergoing Organic Conversion

WINE NOTES

Vinification: The grapes are carefully harvested to preserve the quality of the fruit. They are manually sorted on a vibrating sorting table to retain only the healthiest fruit. The grapes are drained naturally before being pressed using a pneumatic press to gently extract the juices and conserve as much aroma as possible. Static cold settling of the musts for 12 to 24 hours in stainless steel vats to obtain a bright, clear juice. Alcoholic fermentation followed by malolactic fermentation, both natural, in stainless steel vats.

Aging: 14 to 16 months in stainless steel vats with, if necessary, some time spent in French oak barrels. The aging process preserves freshness and minerality whilst bringing complexity and body to the wine. The wine is racked twice before being bottled at the end of Autumn.

Alcohol: 13%

TASTING NOTES

White gold hue with pale green glimmers. Elegant, fruity nose. Aromas are direct and clean with mineral and citrus notes. The palate is well-balanced with the same aromatic profile as the nose. Long, lingering finish.

