
CHABLIS PREMIER CRU “FOURCHAUME”

An explosion of fine, fresh notes.



Vintage: 2016
Producer: Domaine Seguinot-Bordet
Country: Burgundy, France
Composition:
100% Chardonnay

WINEMAKER NOTES:

The Seguinot family’s roots can be traced as far back as 1590 in the Chablis district, the northernmost area of the Burgundy region. At Domaine Seguinot Bordet, they provide the utmost care their densely planted vines, all the while respecting nature’s harmony and the organic balance of the seasons. They make their own selection of vine plants when they need to be replanted but the oldest are already as old as their ancestors. The rich soils from the Kimmerridgian origin gives our wines a specific iodine character, genuine and inimitable typicity.

TASTING NOTES:

Bright golden yellow color. The nose is an explosion of elegant white flowers and fresh brioche. The taste reveals instantly all its power, richness, and elegance. The finish just goes on and on.

VINEYARD:

The vineyards, situated predominately around the village of Chablis, are dedicated almost exclusively to the Chardonnay grape and planted on soils of Kimmeridgian limestone with outcrops of chalk. The cool climate of this region produces wines that are naturally high in acidity with a taught, lean structure, especially when compared to the relatively lush and rich Chardonnay wines produced in the more southerly districts of Burgundy. The flavors are less rich and fruity than Chardonnay wines grown in warmer climates, often presenting characteristics described “flinty” or “steely” and laced with minerality.

VINIFICATION:

According to the domaine's own special quality charter.

Bottle Size: 750 mL

UPC Number: 858750000043



FOR MORE INFORMATION VISIT: KINDREDVINES.COM

