



DOMAINE LEFLAIVE

Chablis 1er Cru Fourchaume 2023

ORIGINE

Kimmeridgian soil, with clay marl.
Right bank of the Serein River, in the heart of the Les
Vaupulans vineyard site, south to south-east exposure.
Planted in 1986.

METHOD OF CULTURE

Organic.
Manual harvesting with grape sorting and optimisation of
choice of date through parcel-by-parcel ripeness monitoring.

GRAPE VARIETY

Chardonnay

WINE MAKING

Alcoholic and malolactic fermentations in stainless steel vats
and barrels (variable combination).
Aging 10 months on lees in the fermentation vessels, followed
by approximately 6 months in stainless steel tanks on fine
lees.
Optional fining and light filtration if necessary.



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