

DOMAINE

VENTOURA
GRAND VIN DE BOURGOGNE

CHABLIS 1^{er} Cru *Fourchaume* 2015

Terroir

Region : Burgundy, France
Wine : AOC CHABLIS 1^{er} Cru
Color : White
Grape variety : 100% Chardonnay

Vineyards

Soil : Clayey-limestone marl of Kimmeridgian terroir
Planting density : 5800 vine stocks per hectare
Age : 30 years
Exposure : South
Yield : 44 hectoliters by hectare

Wine-making process

Pneumatic pressing. Static must settling. Alcoholic and malolactic fermentation in temperature-controlled stainless steel vats.

Maturing

10 months on fine dregs, in stainless steel vats with minimal action.
Bentonite fining. Tartaric Regulation. Kieselguhr filtration.

At table

Tasting temperature : 13°C
Preserving potential : 5 years +
Alcohol degrees : 13,0 %vol
Tasting : Nose has iodized and kelp nuances and some spicy notes of white pepper. The mineral note of this wine is really highlighted. It is a real mark of the region.

Food and wine pairing : Grilled lobster, shellfish platter,
burgundy truffle risotto



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