

DOMAINE

VENTOURA
GRAND VIN DE BOURGOGNE

CHABLIS 1^{er} Cru Fourchaume 2018



Identity

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

Vine : 1 Vine

Soil : Clayey-limestone marl of Kimmeridgian terroir
Plantation : 1988 Exposure : South
Density : 5800 vines/ha Incline : 12 %
Superficy : 2,45 acres Altitude : 150 - 170 m

Vinification & Maturing

Pneumatic pressing. Static must settling.
Vinification : Alcoholic and malolactic natural fermentation.
100% inox tank.
Maturing : 10 months on fine dregs. 100% inox tank.
Bentonite finning. Slight lenticular filtration.

At table

Tasting temperature : 12°C
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

Data of the vintage

Alcohol :
13,0 % Vol.

Residual Sugar :
0,5 g/L

Total Acidity :
3,46 g/L

Yield :
58 hl/ha

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