Domaine Garnier et Fils

Chablis 1er Cru Fourchaume



ABOUT THE ESTATE

- The Garnier family has owned their vineyards in Chablis for decades, with brothers Xavier and Jérome the first generation to estate bottle their wines.
- The focus is on grapes grown in the northern part of the appellation. The estate is based in Ligny-le-Chatel and they also have vines in Maligny, Villy, and Lignorelles.
- Environmentally friendly and organic practices are adhered to, with an emphasis on tradition and sustainability. They will achieve organic certification in 2024.
- In the cellar, the wines see lengthy elevage and age in oak barrels, including some Stockinger Austrian oak, and stainless steel.
- Later harvest dates yield wines that have exceptional ripeness, freshness, and minerality, boasting a lush mouthfeel and texture as well as vibrant acidity.

APPELLATION
Chablis 1er Cru

SUB-REGION
Chablis

GRAPE VARIETY
100% Chardonnay

FARMING
Sustainable, Organic (Ecocert), Biodynamic

SOIL
Kimmeridgian limestone

VINEYARDS & VITICULTURE
Purchased fruit from one hectare within Fontenay-Prés-Chablis and Maligny in l'Homme Mort.

HARVEST & VINIFICATION
Hand-harvested and whole cluster pressed. Native yeast fermentation. 100% malolactic fermentation. Aged for 18 months in 600L barrels. Bottled after light filtration (no fining or cold-stabilization).

ALCOHOL BY VOLUME
12.5

PACK SIZE
12x750mL