



GAEC BLONDEAU
6 B rue des Coteaux Fleuris
89800 Maligny- France

All our vineyards are located in our village of Maligny
Situating right side of the Serein



 **Exposition** : South / South-West

 **Soil** : Very deep clay-limestone (with a high proportion of brown clays)

 **Acreage** : 6 Ares 50

 **Grape Variety** : 100 % Chardonnay

 Dry White Wine **made from hand-harvested grapes**

Every parcel is harvested, pressed and vinified separately

We use natural yeasts to further the natural expression of the soil flavours

Vinification is done in temperature-controlled stainless steel vats with an average ageing of 12 to 18 months

Chablis 1er Cru Fourchaume develops intense and elegant floral aromas

The complexity and subtlety of the mineral flavours combine with its aromas to make it a wine full of finesse

2022 vintage has a powerful development between fruity and gourmet aromas

The wines are rich and balanced

Chablis 1er Cru Fourchaume is a wine that can be drunk young but can also be kept for up to 5 years and beyond

It goes well with hot oysters and fish in sauce as well as veal or poultry in white sauce

It also goes well with goat's or sheep's cheese with pressed cheeses



To be kept between 12 °C and 14°C