

## 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 Jérôme 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 élevage 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 for three months. 100% malolactic fermentation. Aged for 16 months in 25HL foudre (60%) and 600L barrels (40%). Bottled after light filtration (no fining or cold-stabilization).

### ALCOHOL BY VOLUME

12.5

### PACK SIZE

12x750mL

