



Chablis

JEAN-MARC BROCARD
PROPRIÉTAIRE - RÉCOLTANT

CHABLIS 1ER CRU FOURCHAUME



Downstream of the Serein, the river which runs through the Chablis vineyards, the Fourchaume terroir has a richer soil than the rest of the vineyard, due to the alluvial soils which are washed by the river. This makes for more flattering, pleasant and supple wines that still carry the mineral quality of the Chablis.

Brand:	Jean-Marc Brocard
Region:	Burgundy, Chablis
Varietal:	Chardonnay
Color:	White
Alcohol:	13.0%
Size:	750ml
Country:	France
Terroir:	Downstream of the Serein River
Age of vines:	30 years old
Farming:	Organic
Temperature:	12-14°C
Food pairing:	Fish, seafood and shellfish, grilled or in a cream sauce. Poultry and white meat, grilled or in a cream sauce.

TASTING NOTES: Golden green. Fresh nose with toasted notes. In the mouth: saline notes, mineral and candied lemon aromas. A refined and elegant wine.

92
Pts
Antonio Galloni
vinous

The 2019 Chablis Fourchaume 1er Cru has one of the more intriguing bouquets from Brocard, an enticing mélange of struck flint, peach skin and orange blossom that is beautifully defined. The palate is very well balanced with a fine bead of acidity, and just a little honeyed in texture, and there is a honeyed trait (as in the flavor) toward the finish. This is a very composed Fourchaume that will be difficult to resist in its youth. Excellent.

- By Neal Martin on July 2020