

Chablis La Fôret Vieilles Vignes 1er Cru

Vineyard

Named for a small forest located at the top of the vineyards, La Fôret is considered the best portion of the larger Montsmain Vineyard. Diverse clay soils mixed with abundant limestone hold heat during the day and into the night to help ripen grapes. The grapes from this vineyard come from old vines “Vieilles vignes.” Limestone rocks hold heat during the day and into the night and provide better ripening and roundness to the wines.

Vinification and Aging

After the grapes arrive in the cellar they are pressed in a pneumatic press that is inflated with air. The juice is chilled to 12° C (approximately 54° F) and allowed to settle for 24 hours before the clear juice is racked off from the sediment. The juice is inoculated with cultured yeast strains to add complexity.

Premiers crus are fermented in stainless steel tanks and 500-liter puncheons for eight months.

Parcels: Planted in 1977

Total surface: 3.7 Acres

Grape Variety: Chardonnay

Soil: Diverse clay soils mixed with abundant Kimmeridgian limestone rocks

Color: Moderate Lemon

Nose: Lovely aromas of golden apples, pears, lavender, chalky minerality and discreet oak.

Palate: Concentrated flavors of apple and pear. Barrel aging adds richness and body. Balanced acidity and a persistent finish.

Production: 10,000 bottles

Potential Aging: 5-10 years

