



GAUTHERON

VIGNERON DEPUIS 1809

Chablis Premier Cru Les Fourneaux

STRONG AND SEDUCTIVE

Varietal : Chardonnay

Sun exposition : South South West

Vine age : from 20 to 40 years

Geological substrata : Kimmeridgian

Production methods : pressing and settling vat

Winemaking methods : traditional in thermo regulated vats

Raising methods : traditional in vats

Ageing : from 5 to 10 years or more according to harvest

Visual aspects :

Pale white gold with light green sparks. Shiny and clear. Lively yet mature.

Olfactory aspects :

This wine possesses an elegant strength. We imagine sun gorged fruit, which, when aired, yield mango, peach and citronella. The finale is harmonious.

Tasting :

This wine is full bodied and round. Our first impression is a rich mellowness. It charms us with flowers and fruit flavours. The finale is lasting and pleasing.

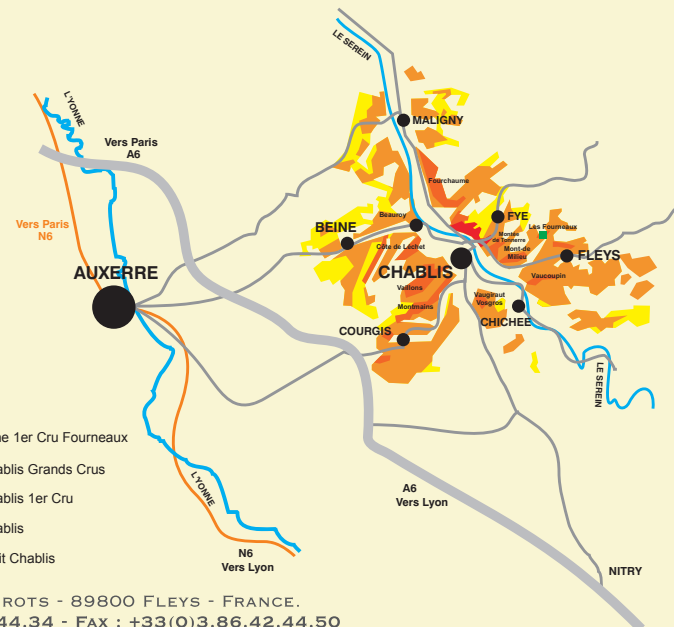
Food Pairings :

Veal and poultry in white sauce, scallop heart kebobs and spinach salad, cheeses such as Chaource, or Epoisses, peaches in sabayon.

Serving Temperature :

10 to 12° as an aperitif 12 to 14 to accompany a meal.

JPR Lédé oenologist - Georges Pertuiset
President of the French sommelier



vigneron
indépendant

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