

# FRANCINE BACHELIER

## CHABLIS PREMIER CRU "FOURCHAUME"



Francine Bachelier and her husband, Olivier Savary, own a small, highly-regarded estate in Maligny, which lies at the northern edge of the slope of the Grand Cru Chablis vineyards. Olivier markets his wines as Domaine Savary while Francine makes limited selections in the cellar for the wines of her own label. While the specialty here is top-quality Chablis Village, they own vines in two Premier Crus, the great “Fourchaume” and the “Vaillons.” The “Fourchaume” is considered by many to be one of the best 1er Cru’s in Chablis, a direct extension on the slope of the cluster of Grand Cru vineyards on the right bank of the Serein River. The Fourchaume produces wines with a combination of minerality and opulence.

<b>Region:</b>	Burgundy
<b>Appellation:</b>	Chablis Premier Cru
<b>Owner:</b>	Olivier Savary and Francine Bachelier
<b>Established:</b>	1883
<b>Farming Practices:</b>	Sustainable
<b>Soil:</b>	Limestone and clay
<b>Vineyard:</b>	0.7 ha
<b>Varietal:</b>	100% Chardonnay
<b>Avg Age of Vines:</b>	40 years
<b>Yield/Hectare:</b>	58 hl/ha Avg
<b>Production:</b>	5,500 Bottles

**Vinification and Élevage:** Upon harvesting, grapes are gently pressed and allowed to settle. Fermentation and aging take place in stainless steel. The Premier Cru wines receive a touch of oak with about 20% aged in older oak barrels for added complexity.

**Tasting Notes:** Green apple, fresh pineapple, mineral and fresh citrus. There is a creamy, lees-y quality, with fresh acidity, roundness on the palate and great length.

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