

FOURCHAUME 2022



Vineyards

Our Premier Cru Fourchaume vines grow in the commune of Chapelle Vaupelteigne. The two plots are steep and west-facing, with a total surface area of 75 ares. Their Kimmeridgian soil is made up of clay and limestone marl. We planted the vines here in 1988 and 1996. All are grown organically.

Vinification

After leaving the juice to settle for a while, we draw it off into tanks. The alcoholic fermentation stage begins, naturally kick-started by the native yeasts on the grapes. Then comes the malolactic fermentation process. This is followed by long period of maturation, to integrate the aromas and develop the wine's flavour complexity. If necessary, we fine the wines using bentonite to remove the proteins, then put them through cold stabilisation, which eliminates any tartar crystals. Then we carry out cross-flow filtration. The wine is bottled 18 months after the harvest.

Vintage

After a mild and dry winter, the vines suffered in the slight spring frosts at the beginning of April, but no significant damage was caused.

Spring brought very warm weather, which sped up vine growth.

Late spring and summer were hot and very dry, with water shortages. On the other hand, the dry weather meant that the vines stayed very healthy.

Picking began on 30 August and lasted around ten days.

The wines we made during the 2022 vintage are round and delicious with good acidity, which brings freshness and a nice balance.

