



DOMAINE GUEGUEN CHABLIS 1ER CRU FOURCHAUME

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Domaine Gueguen is widely regarded as an up and coming star of the region. Céline and Frédéric Gueguen both worked for large wine estates in Chablis for 15 years before setting up their own domaine which today consists of 35 parcels of vines spread across 23 hectares now under organic conversion. The winery was established in 2013 in the hamlet of Préhy, just 7 km South-West of Chablis itself. They specialise in fresh, mineral unoaked expression of Chablis.

The juice is extracted by direct pressing, followed by cold settling. The alcoholic and malolactic fermentations occur at a controlled temperature of 16 to 18 degrees in tank. The wine is then aged on fine lees for a year with light fining and filtration before bottling.

Fourchaume is one of the best 1er Crus, lying directly adjacent to the Grand Cru les Preuses. The wines from here offer more immediacy, this showing ripe apple, yellow plum, hawthorn, ozone and a creamy mid palate leading to a precise flinty finish

