



## DOMAINE DE CHANTEMERLE Chablis 1er Cru 'Fourchaume'

*Winemaker Francis Boudin is one of the remaining members of Chablis' true artisanal ranks, vine growers who refuse to be seduced by modern shortcuts but craft Chablis as naturally and as authentically as possible. For the Boudins, this has meant Chablis without any oak influence, or "barrel-free Chablis." Also in keeping with their natural philosophy, the Boudins did not replant their Chardonnay vines with high-yielding clones, as was the fad in the 1970s in Chablis. As a result, their older vines are naturally low yielding, allowing fruit to better express its terroir. Boudin Chablis is striking in its citrus-inspired flavors, its pure aromas and its mouth-watering, tangy finish.*

**WINERY:** Domaine de Chantemerle (A. & F. Boudin)

**WINEMAKER:** Francis Boudin

**ESTABLISHED:** 1960s

**REGION:** FRANCE • Chablis • La Chapelle Vaupelteigne

**APPELLATION:** Chablis AOC

**BLEND:** 100% Chardonnay

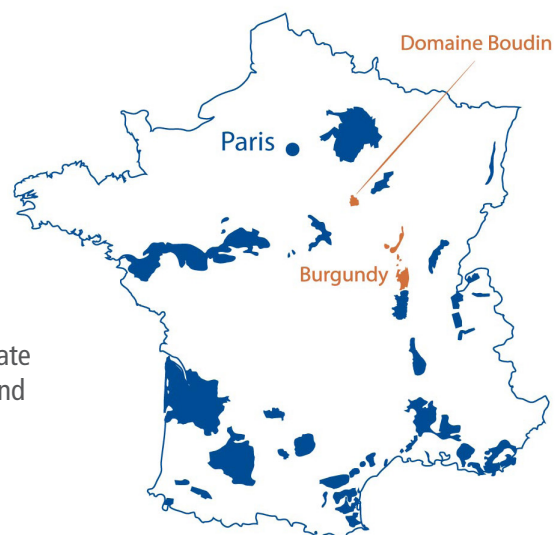
**VINEYARDS:** On the north side of the river, the premier cru vineyard 'Fourchaume' flanks Chablis' grand cru vineyard row to the north; the estate manages six separate plots within the larger vineyard. Soils are chalky and stony, textbook Chablis terroir.

**AGE OF VINES:** 40 years, on average

**WINEMAKING:** Hand-harvested. Pressed full cluster and fermented on indigenous yeasts in temperature-controlled tanks. Aged also in tank (no barrel aging). Bottled unfiltered and unfiltered.

**TASTING IMPRESSIONS:** Aromas of fresh apricots, lemon oil, white blossoms, chalk dust. Medium-bodied yet lively; lemons, limes, sea salt.

**PAIRING SUGGESTIONS:** Oysters or other fresh shellfish; white fish in cream sauces; ripe-rind cheese



**NORTH BERKELEY IMPORTS**

[northberkeleyimports.com](http://northberkeleyimports.com)