

# Chablis 1er Cru, La Fourchaume, La Pièce au Comte

## Bessin-Tremblay



**LOCALITY:** FRANCE – Burgundy – Chablis

**APPELLATION:** Chablis 1er Cru, *La Fourchaume*

**GRAPE VARIETY:** Chardonnay

**WINEMAKER:** Romain and Antoine Tremblay

**VINEYARD:** 1 ha. subclimat, *La Pièce au Comte*, situated within *La Fourchaume* and comprised of especially old Chardonnay vines, planted in 1934 and 1952. Southwest facing. Density of 6400 vines.

**VITICULTURE:** Biodynamic and organic (not certified). Guyot simple pruning.

**WINEMAKING:** Whole cluster pneumatically pressed. Fermented over ambient yeasts in temperature-controlled tank and neutral oak barrels. Complete malolactic conversion.

**AGING:** Aged for 6 to 8 months in neutral oak on lees, then blended and aged for additional 2-3 months in tank.

**BOTTLING:** Fining (depending on vintage). Light filtration.

