

THE SOURCE

Producer	Christophe et Fils		
Wine	Chablis 1er Cru Fourchaume		
Region and Country	Chablis, France		
Varietal(s)	Chardonnay		
Terroir	Fourchaume is the most muscular wine in the range of Sebastien's premier cru Chablis. Deeply texture in the nose and the palate, the wine shows grit and dense, mineral impressions. This is one of the great premier crus on the right bank of the Serein river. Located just north of the Grand Cru vineyards, Fourchaume nearly picks up where they left off. It comes from the lieu-dit, Côte de Fontenay, situated on a perfect south face which lends more advantages to achieve full ripeness in colder years.		
Soil	Kimmeridgian marl with compact and unusually hard and sometimes rounded Kimmeridian stones		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	Planted in 1981	Altitude(m); Aspect	120-130; S, soft slope
Vinification	The grapes are picked by hand, pressed and then settled and racked off the heavy sediments after one day before beginning its low temperature, 1-2 month natural fermentation in stainless steel (80%) and 228-liter oak barrels (20% of new, 1, 2 and 3 year-old wood). Battonage (stirring) is sometimes made in stainless steel, depending on the vintage—warm vintages almost nothing and colder vintages no more than twice total. The first SO2 addition is made after the press before fermentation and the second (and sometimes the last) after both fermentations have finished.		
Ageing	12 months in 20% old oak (new, 1, 2, 3 year-old 228-liter barrels, 7% new wood in the total blend of the wine) and the rest in stainless steel.		
Farming	Sustainable —Organic Certified—Biodynamic Certified—Uncertified Naturalist		
Enological Additions	Sulfur Dioxide. It's fined with bentonite (a natural clay) and filtered with diatomaceous earth (fossilized sedimentary algae with a siliceous skeleton)—both are natural products.		

Observations (subjective and abstract; based on young wines)

General Impressions	Mineral, Muscular, Stony, Dense, Salty, Dried Citrus Peel, White Fruit Flesh,		
Ageability	Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown		
Intensity	Subtle—Vigorous—Electric	Body	Light—Medium—Full
Core	Lithe—Medium—Dense	Tannin	None—Light—Medium—Full
Acidity	Light—Medium—Full—Electric	Wood Presence	None—Subtle—Noticeable
Texture	Lithe—Medium—Dense	Finish	Front—Middle—Back
Mineral Impressions	Lightly Salty—Salty—Metal—Mineral—Wet Stone—Flint—Graphite—Reductive—Petrol		

Lab Analysis (general range)

Alcohol %	12.5 - 13.50	Titrateable Acidity (g/l)	N/A
pH	3.15-3.25	Residual Sugar (g/l)	>1
Total SO2	None Added—Very Low—Low—Medium—High		

Notes compiled by Ted Vance (The Source) and Sebastien Christophe
Read more about The Source and Christophe et Fils at www.thesourceimports.com