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Seguinot-Bordet Chablis 1er Cru Fourchaumes

SEGUINOT-BORDET



Burgundy, France 

VINTAGE:	2007
COMPOSITION:	Chardonnay (100)
COOPERAGE:	Stainless Steel
ALCOHOL:	12.50%
TYPE:	White

WINEMAKER'S NOTES:

We were lucky to have persuaded Jean-Francois to let us have some of his 1er Cru Fourchaume to complement our exclusive Vieilles Vignes Chablis. This is one of the best known of all the 1er Crus and it is delicate and yet rich at the same time; silky smooth, with a smoky, mineral character. It also ages well for at least 10 years.

1er Cru Chablis is an excellent aperitif and as well as being the classic accompaniment to smoked salmon it goes well with seafood and fish of all kinds. The older the wine the richer will be its flavour and the better it will complement fish in a creamy sauce.

It is very pretty pale golden yellow in color with light greenish glints. Bright, luminous and limpid. The nose is an explosion of fine fresh notes, of elegant white flowers, fresh brioche and leafy tenderness. The taste reveals instantly all its power, richness and elegance-perfect balance of finesse, mineral, mellowness and vivacity. It generously offers us a full spectrum of aromas. The finish just goes on and on, never to the forgotten.