

Chablis 1er Cru Fourchaume Domaine Roy 2020



Region

Only 100 miles south of Paris, Chablis represents the northern limit of Burgundy's wine regions, centred around the town of Auxerre. The soils are predominantly limestone and chalk, perfect for the Chardonnay grape, the only variety allowed in Chablis. Careful siting of south facing vineyards enables the vignerons to produce classic, dry, and steely wines. The most complex of these are produced from the seven Grand Cru vineyards which are all located on the northern slopes that overlook the town of Chablis itself. The Premier Cru vineyards are scattered around Chablis on the slopes of the valleys and here produce excellent quality wines with a little less intensity.

Producer

Domaine Roy is a family business, rooted in the village of Fontenay-pres-Chablis dating back to 1810 where Pierre Roy first established vines. Five generations later David and Karine have now modernised the business where they farm 20 hectares exclusively on the right bank of the Serein which ranges from Petit Chablis to the more prestigious Chablis 1er Cru and Grand Cru vineyards such as 'Le Fourchaume' and 'Le Vaulorent'. Domaine Roy have a respect for the terroir and history of Chablis, however maintain a more contemporary 'modernist' style of winemaking.

Tasting Notes

Domaine Roy has been situated in the village of Fontenay-pres-Chablis for five generations. Chablis Appellations achieve their typicity due to the Kimmeridgian soils of Limestone-clay, made up of miniscule oyster fossils which shows the presence of an ancient sea this gives the wine a strong definition of mineral notes. This wine comes from the warm, south-west facing premier cru vineyards of Fourchaume between the villages of Fontenay and Maligny. With a wonderful combination of ripe fruit and thrilling acidity, this is a beautifully balanced, quintessential Chablis.

Food

Baked Salmon, lobster or guinea fowl with a mushroom sauce.

Technical Information

Country	France
Region	Chablis
Grape(s)	Chardonnay (100%)
Type	White
Style	Mineral
Oaked Style	Unoaked
Body Style	Medium bodied
Sustainable	Yes-certified sustainable

Dry/Sweet Style	Bone dry		
Alcohol Content	13%		
Closure Style	Cork		
Organic/Biodynamic	No		
Allergens	Milk:		No
	Egg:		No
Vegetarian/Vegan	Vegetarian:		Yes
	Vegan:		Yes



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