

RÉGNARD

Chablis Fourchaume Premier Cru

Chablis, France



VARIETALS:

100% Chardonnay

WINE ALCOHOL:

13%

OVERVIEW

Régnard, one of the oldest and most prestigious houses in Chablis, was founded by Zéphir Régnard in 1860. In 1984, Baron Patrick de Ladoucette purchased Régnard and has perpetuated the style and tradition of the wines. Respectful of tradition, Régnard continues to offer a complete range of Chablis wines, including Grands Crus, Premiers Crus, Chablis and Petit Chablis.

The appellation Fourchaume produces wines of finesse which are full of flowers, fruits, minerals and lightness. Its west and southwest exposure make it a sun-drenched terroir where grapes ripen early. Delicate in their character, very rich and complex. The wines are probably the smoothest amongst the Premier Crus.

WINEMAKING

During the harvest, all the grapes are handpicked and then pressed. The must then passes into a small vat for natural clarification and the juice is transferred to stainless steel tanks for malolactic fermentation. Four different types of yeast are used for fermentation, each bringing a specific character to the wine. This enables the Régnard team to achieve great complexity in its wines. Each tank receives cultural yeast to start the fermentation.

The temperature of the fermentation is regulated at 68-71°F by water that is circulated in the double lining of the tank. After the first fermentation, all of the wine undergoes malolactic fermentation. Bacteria is added to begin this fermentation, which reduces the wine's acidity and gives it more complexity and stability. For 12 months, the wine ages in 90% stainless steels vats, with the remaining 10% undergoing the aging process in French oak barrels. The wine is then filtered before bottling.

TASTING NOTES

Pale and brilliant color with golden hues. The nose is very expressive, revealing aromas of quince and exotic fruits. On the palate, a round and fruity structure gives way to a nice bitterness with aniseed notes on the finish.

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POINTS
Decanter

Such richness from the Fourchaume Cru with crushed chalk, lemon verbena and lemon sherbert aromatics; only 10% of this wine sees oak fermentation, but the wonderful texture coaxed from the masterful winemaking is broadly evident. The palate delivers rich lemon curd, almond pastry cream, and sweet notes of candied orange.



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