

Domaine des Hâtes

Technical Sheet

*Chablis 1er Cru Fourchaume
L'Homme Mort*



Domaine des Hâtes

WINE IDENTIFICATION	
Name	CHABLIS 1er Cru
Lieu-Dit	L'Homme Mort
Appellation	CHABLIS 1er Cru
Production area	BOURGOGNE
Color	WHITE
Grape variety	CHARDONNAY
VINEYARD	
Size of vineyard	1.11
Planting density /ha	5600 pieds / ha
Yield /ha	58HI/Ha
Average vines age	35
Soils	Clay-limestone on Kimmeridgian
VINIFICATION	
Duration of fermentation (days)	15
Type of yeast	LSA
Malolactic fermentation	YES
Type of bacteria	NATURAL
AGEING	
Ageing method	STAINLESS STEEL (65%) + OAK BARRELS (35%)
Maturing on lees	YES
Ageing duration	18 MONTHS
TASTING	
Tasting temperature (°c)	12/13°
Characteristics	Rich nose with notes of ripe yellow fruit. Powerful and round on the palate, with yellow fruit and light woody notes. Long and greedy finish.
Food pairing	Fish in sauce, White meat
Ageing potential	7