

DOMAINE de MONTILLE

Chablis 1er Cru Les Fourchaumes

2023



Color white

Grape variety chardonnay

Production 1,500

Share of new barrels 0%

Alcohol 13%

The appellation Undoubtedly the most prestigious of the Premiers Crus of Chablis, Fourchaume holds a special place in the hearts of lovers of the appellation. Elegant, fine and delicious, it expresses notes of white flowers and summer fruit with beautiful minerality. Open and pleasant from its youth, it is also good to wait 6 to 7 years for more complexity. Fourchaume is located on the right bank of the Serein river and covers nearly 130 hectares, a substantial surface area. This is explained by the fact that its neighboring Climats can also claim the name Fourchaume. The plot is oriented West/South-West with deep and draining, not very stony, soils mainly composed of brown clay.

The wine and the style

After a light settling, the musts are put into 228 and 600-liter-barrels to complete the alcoholic and malolactic fermentations. We work with 5 to 20% new barrels with wood coming mostly from Allier, light toasting. The wines are racked about a year later before being transferred to stainless steelvats for the second phase of their aging in order to retain freshness and minerality.

Vine growing

Maison de Montille only selects grapes that meet its requirements: organic or sustainable farming, controlled yields, carefully pruned and plowed vines.

The vintage

After 2022, another year that brings joy to our hearts. Free from major climatic turmoil, graced by a gentle winter and a splendid spring bloom, 2023 quickly hinted at a generous harvest to come. Summer unfolded like a mysterious dance—between waves of heat and refreshing coolness, dry spells and sudden, stormy rains. The harvest reached its full potential, with varying ripeness from one plot to another, making 2023 a vintage that reveals, more than ever, the singular soul of each terroir.

We began picking on Thursday, August 31st—ten days earlier than we had first anticipated at the start of summer—for a harvest that lasted a full two weeks. Picked at dawn, the fruit was beautiful, healthy, and plentiful, both in whites and reds. The generosity allowed for a meticulous selection of only the finest bunches. The alcoholic fermentations began effortlessly, as if guided by nature's quiet hand.

In white, 2023 is a shining vintage—sunny yet well-balanced. The grapes, ripe and healthy, exude irresistible aromas of indulgent fruit. On the palate, the wines are expressive and harmonious, with pleasant freshness thanks to the relatively early harvest.

Tasting note

Made in a mix of stainless and large wood. Clean and with some energetic Chablis character plus the cashmere texture of Fourchaume. A long and stylish finish.

Drinking Window : 2025-2030 | Rating : 90-92 | Jasper Morris