

# THE SOURCE

Producer	Domaine Christophe et fils
Wine	2017 Chablis, 1er Cru Fourchaume Magnum
Region and Country	Chablis, France
Varietal(s)	Chardonnay
Terroir	Fourchaume is the most muscular wine in the range of Sebastien's premier cru Chablis. Deeply texture in the nose and the palate, the wine shows grit and dense, mineral impressions. This is one of the great premier crus on the right bank of the Serein river. Located just north of the Grand Cru vineyards, Fourchaume nearly picks up where they left off. It comes from the lieu-dit, Côte de Fontenay, situated on a perfect south face which lends more advantages to achieve full ripeness in colder years.
Soil	Kimmeridgian marl with compact and unusually hard and sometimes rounded Kimmeridian stones
Irrigation	Forbidden—Never—Sometimes <a href="#">Technical Precision</a> Nature—Moderate—Nurture
Vine Age	Planted in 1981 <a href="#">Altitude(m); Aspect</a> 120-130; S
Vinification	The grapes are picked by hand, pressed and then settled and racked off the heavy sediments after one day before beginning its low temperature, 1-2 month natural fermentation in stainless steel (80%) and 228-liter oak barrels (20% of new, 1, 2 and 3 year-old wood). Battonage (stirring) is sometimes made in stainless steel, depending on the vintage—warm vintages almost nothing and colder vintages no more than twice total. The first SO2 addition is made after the press before fermentation and the second (and sometimes the last) after both fermentations have finished.
Aging	12 months in 20% old oak (new, 1, 2, 3 year-old 228-liter barrels, 7% new wood in the total blend of the wine) and the rest in stainless steel.
Farming	<a href="#">Drink Young</a> — <a href="#">Short-Term Benefits</a> — <a href="#">Long-Term Benefits</a> — <a href="#">Unknown</a>
Enological Additions	Sulfur Dioxide. It's fined with bentonite (a natural clay) and filtered with diatomaceous earth (fossilized sedimentary algae with a siliceous skeleton)—both are natural products.

## Observations (subjective and abstract; based on young wines)

General Impressions	Mineral, Muscular, Stony, Dense, Salty, Dried Citrus Peel, White Fruit Flesh
Ageability	<a href="#">Drink Young</a> — <a href="#">Short-Term Benefits</a> — <a href="#">Long-Term Benefits</a> — <a href="#">Unknown</a>
Intensity	Subtle—Vigorous—Electric <a href="#">Body</a> Light—Medium—Full
Core	Lithe—Medium—Dense <a href="#">Tannin</a> Light—Medium—Full
Acidity	Light—Medium—Full—Electric <a href="#">Wood Presence</a> Light—Medium—Full—Electric
Texture	Lithe—Medium—Dense <a href="#">Finish</a> Front—Middle—Back
Mineral Impressions	Lightly Salty—Salty—Metal—Mineral—Wet Stone—Flint—Graphite—Reductive—Petrol

## Lab Analysis (general range)

Alcohol %	12.5 - 13.50 <a href="#">Titratable Acidity (g/L)</a> N/A
pH	3.15-3.25 <a href="#">Residual Sugar (g/L)</a> Dry
Total SO2	None Added—Very Low—Low—Medium—High

Notes compiled in 2019 by Ted Vance (The Source) and Sebastien Christophe  
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