

THE SOURCE

Producer	Domaine Christophe et fils		
Wine	2016 Chablis, 1er Cru Fourchaume		
Region and Country	Chablis, France		
Varietal(s)	Chardonnay		
Terroir	<p>Sebastien's Fourchaume vines planted by his uncle in 1981 are located in the lieu-dit, Côte de Fontenay, and situated on a perfect south face toward the bottom of the hill and next to the road, at an altitude of about 120-130 meters. This position lends the advantage of easier ripeness in colder years, while also being exposed to winds from both the north and east. By sight, the topsoil Kimmeridgian marls (unusually hard here by comparison to other areas of Chablis, which we know because we've broken them with mallets while on tour with Brenna Quigley, a geologist) and Portlandian limestone are slightly more rounded, demonstrating that much of the topsoil has a good amount of alluvium brought in long ago either by the Serein or the Fontenay Valley.</p>		
Soil	Kimmeridgian marl bedrock with a calcium-rich clay topsoil mixed with compact and unusually hard and sometimes rounded Kimmeridian marl stones and Portlandian alluvium.		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	Planted in 1981	Altitude(m); Aspect	120-130; South
Vinification	<p>The grapes are picked by hand, pressed, settled in tank overnight, then racked off the heavy sediments after one day before beginning its low temperature fermentation. The spontaneous wild yeast fermentation lasts between 1-2 months and takes place in stainless steel (80%) and the remainder in 228-liter oak barrels (new, 1, 2 and 3 year-old, the total new wood is approximately 7%). Battonage (stirring) is sometimes made, but only in the steel tanks and the frequency depends on the vintage—warm years nothing and in colder ones no more than two times. The first SO2 addition is made after the press before fermentation and the second (and sometimes the last) after both fermentations have finished.</p>		
Aging	<p>One year in stainless steel (80%) and the remainder in 228-liter oak barrels (new, 1, 2 and 3 year-old, the total new wood is approximately 7%). It is fined and filtered.</p>		
Farming	Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown		
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, Citrus and White Fruits		
Ageability	Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown		
Intensity	Subtle—Vigorous—Electric	Body	Light—Medium—Full
Core	Lithe—Medium—Dense	Tannin	Light—Medium—Full
Acidity	Light—Medium—Full—Electric	Wood Presence	Light—Medium—Full—Electric
Texture	Lithe—Medium—Dense	Finish	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	Titrateable Acidity (g/L)	N/A
pH	3.15-3.25	Residual Sugar (g/L)	Dry
Total SO2	None Added—Very Low—Low—Medium—High		

Notes compiled in 2019 by Ted Vance (The Source) and Sebastien Christophe
Read more about The Source and Christophe et Fils at www.thesourceimports.com