Domaine Daniel Séguinot Chablis 1er Cru Fourchaume, AOP Chablis 2024

FDS0052024

Domaine Daniel Séguinot et Filles

— Chablis, France

Intense, sensual and complex, an exceptional Premier Cru Chablis.

Production

A small holding of 4 hectares on south-west facing Kimmeridgian slopes which bring the grapes to full ripeness despite the marginal climate. Classic, cool fermentation in stainless steel at 15 - 18 degrees celsius.

Tasting note

Very fine fruit with an abundance of texture; there is also finesse and a classic saline acidity to the finish.

Food Match

With rich fruit aromas, this Chablis is best served lightly chilled. An ideal and classic partner to seafood and stronger flavoured fish such as crab or smoked haddock.

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
AOP Chablis

Grape Varieties:
Chardonnay 100%

Suitable for:
Vegan