

Chablis 1er Cru `Fourneaux` Dom. Alain Gautheron 2022



Producer

Domaine Gautheron is situated in the village of Fleys, to the east of the town of Chablis and overlooked by the steep slopes of les Fourneaux. This estate of only 25 hectares has been in the Gautheron family for seven generations. The Domaine has an excellent reputation of making traditional Chablis with expressive fresh steely flavours from Chardonnay. They use protective techniques avoiding wood to preserve the fresh steely flavours and allow the expression of the chalky vineyard soils to come through. Producing a range of wines including Petit Chablis, Chablis and Chablis 1er Crus that extend over more than 25 Ha. Domaine Gautheron are sustainable producers, showing respect for vines and the terroir.

Tasting Notes

The excellent Gautheron estate of only 18 hectares in Fleys, to the south east of the region, has been in the Gautheron family for five generations. This traditional style of Chablis is made from old Chardonnay vines grown in the prestige 1er Cru vineyard `Fourneaux`. It has fresh, floral aromas of apple blossom combined with a creamy texture and distinct mineral complexity.

Food

Drink as an aperitif and with salmon, asparagus, grilled vegetables and goats cheese.

Technical Information

Country	France	Dry/Sweet Style	Bone dry
Grape(s)	Chardonnay (100%)	Alcohol Content	13%
Type	White	Closure Style	Cork
Style	Mineral	Organic/Biodynamic	No
Oaked Style	Unoaked	Allergens	Milk: No
Body Style	Medium bodied		Egg: No
Sustainable	Yes-sustainable practices	Vegetarian/Vegan	Vegetarian: Yes
			Vegan: Yes



Richmond House, 1 The Links
Popham Close, Hanworth,
Middlesex, TW13 6JE

Tel: 020 8744 5550
Fax: 020 8744 5561

info@ellis-wines.co.uk
www.elliswines.co.uk