

CHABLIS 1^{er} Cru
FOURNEAUX
2022

DOMAINE



PAGNIER

For several generations, the PAGNIER estate has been producing authentic wines, from Petit Chablis to Chablis 1er Cru, with respect for the Terroir, the People, and the Know-How.



Identification

Appellation: AOC Chablis 1er Cru Fourneaux

Production Area: Yonne – Burgundy – France

Grape Variety: Chardonnay

Category : Dry White Wine

Vignoble

Localisation : North-West of Fleys.

Soil: Clay-limestone soil, of the Kimmeridgian type.

Exposure: South

Planting Density: 5,500 vines per hectare.

Planting density: 1960

Management: Sustainable viticulture (HVE certification). Soil work through regular plowing.

Vinification

Pneumatic pressing. Static settling for 12 to 24 hours. Alcoholic and malolactic fermentation in thermoregulated stainless steel tanks. Fining and tangential filtration. Aging on lees for 8-10 months, 50% aged in oak barrels.

Tasting

Pale gold color, nose with aromas of candied zest and honeyed notes. Generous mouthfeel with a long, mineral finish, slightly oaked.

Food Pairing Suggestions

Scallops, white meat, foie gras. Serve between 10°C and 12°C.

Aging Potential: Up to 10 years

Alcohol Content: 13%

