Chablis Premier Cru Fourchaume

DE OLIVEIRA LECESTRE

Appellation: AOC Chablis Premier Cru.

Varietals: 100% Chardonnay.

Age of the vines: 40 years.

Vinification:
Traditional, in temperature-controlled stainless steel tanks, for 8 to 10 months.

Vineyard/Terroir:
Alternating layers of Kimmeridgian marl and clayey limestone Kimmeridgian clayey limestone. Vineyards cultivated on hillsides facing South-West and South-East.

About the winemaker:
In the 1950s, Mr. De Oliveira began working in the vines at the age of 14 years old.
After ten years, he saved enough to purchase his first parcel of land - a mere 33 ares, and he planted his first vineyard.
Over the years, he continued to purchase land and plant new vineyards, and in 1965, he began working full time at his own domaine which had grown to 7 hectares.
He continued to invest and grow over the years, and today the domaine encompasses 50 hectares of vines. The wines are vinified and aged exclusively in stainless steel tanks, and reflect the perfect typicity of Chablis.