



BERNARD DEFAIX



CHABLIS PREMIER CRU FOURCHAUME 2025



We have created a wine-merchant maturer business in the early 2000's to complete the range of wines the domain offers. Guided by the belief that great wine starts with great grapes, we buy grapes or must to vinegrowers working in the same spirit and the same implication in their vineyard as we do in our Domaine vines.

Grape

Chardonnay

Area

Burgundy

Soils

Clayey and chalky

Yield

40hl/ha

ABV

13 %

Ageing potential

5 to 10 years

VINIFICATION

Alcoholic fermentation with natural yeasts; malolactic fermentation 100%, also occurring naturally.

For this vintage, the entire cuvée was fermented and aged in neutral oak barrels for 12 months, then blended and aged in stainless steel tanks for a further 6 months.

A few gentle batonnage (lees stirrings) were carried out during the ageing process.

VINTAGE 2025

In 2025, the vines grew in fits and starts, with several periods of very rapid development. The summer was also marked by heatwaves, resulting in significant water stress. Rain returned in mid-August, restoring an excellent balance in the grapes. Even so, the berries remained small, with thick skins and large seeds, leading to low juice yields.

Overall, the 2025 harvest proved to be far more modest in volume than expected. Quality, however, is outstanding, with wines that are rich and full-bodied yet remarkably well balanced, displaying excellent freshness.

TASTING AND ADVICE

At the same time supple, powerful and very delicate, this wine shows aromas of white fruits and a great minerality on the finish. To serve around 13°C with roasted langoustines or a veal blanquette (a traditional French meal with veal stewed in a creamy white sauce).