

DOMAINE FOURREY ET FILS

CHABLIS



Domaine Fourrey et Fils is a family estate of 20 hectares with 18 in production in the heart of Chablis including vineyards in the appellations of PETIT-CHABLIS, CHABLIS, Mont de Milieu 1er CRU, Beuroy 1er CRU, Côte de Lechet 1er CRU, Vaillons 1er CRU, Fourchaume 1er CRU, Les Fourneaux 1er CRU, and Vaudésir GRAND CRU

The estate is going through their fourth generation from father to son. Since 1992, Jean-luc is in charge of the wine-making with his parents after his studies in Lycée de Beaune, where he obtained a degree in techniques winemaking.

The wine-making combines traditional Chablis with modern techniques, in order to reveal local characteristic out the Chardonnay grape.

Some approaches being explored on the estate to obtain wines with maturity, balance and concentration:

Yield needs to be matched to the vigor of the vines, which means limiting the bunches of grapes grown.

The extent to which we prune needs to be appropriate to each plot.

New vines are planted more densely.

Grass is allowed to grow on plots with over-vigorous vines to hold them back.

The use of fertilizers (organic material and foliar feeding according to need) must be appropriate to the particular plot.

We have reduced our use of herbicides. Much of the growing area is ploughed (between the rows) to conserve a maximum of the micro-organisms essential for soil health. By controlling the vigor of the vines in this way, we can also reduce foliar treatments to deal with fungal attack from such agents as oidium (powdery mildew) and mildew.

Finally, testing for ripeness begins a fortnight prior to harvest, analyzing the samples taken from test plots and tasting some of the grapes. By monitoring in this way, we are able to harvest each plot at just the right moment.

Chablis is part of the Burgundy wine-growing region. It forms a band 20 km long and 15 km wide stretching along the slopes above the River Serein and taking in some twenty “communes”. There are four Chablis appellations: Petit Chablis, Chablis, Chablis Premier Cru and Chablis Grand Cru.

The soils date from the Jurassic era, formed from rocks 150 million years old: Kimmeridge clay in the case of Chablis, Chablis Premier Cru and Chablis Grand Cru wines, Portland limestone in the case of Petit Chablis. Deposits of a tiny oyster – *exogyra virgula* – are found in these rocks. The soils are of clayey-limestone (argilo-calcaire) composition. This is the realm of Chardonnay, the only grape variety used in producing the various Chablis appellations.



“The more you know about wine, the more you’ll want to know about us.”

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