



CHABLIS PREMIER CRU FOURCHAUME - "L'HOMME MORT"

> DOMAINE JOLLY ET FILS MIS EN BOUTEILLE À LA PROPRIÉTÉ

DOMAINE JOLLY ET FI

WINEMAKER

Denis Jolly

### TECHNICAL DATA

Alcohol 12.68%

# DOMAINE JOLLY CHABLIS 1ER CRU FOURCHAUME L'HOMME MORT 2018



#### BACKGROUND

With four generations of experience, Domaine Jolly is known for producing traditional, mineral-driven Chablis wines. The Domaine is located in Maligny, just a few miles north of Burgundy's famous Chablis village. The winery is managed by Denis Jolly, whose main focus is creating wines that are a true expression of the Kimmeridgean & Portlandian terroirs.

Domaine Jolly consists of 42 acres of Petit Chablis, Chablis and Chablis 1 er Cru Fourchaume. Chardonnay is the only varietal grown on the estate which produces wines from three vineyard appellations: Petit Chablis consists of 11 acres with an average vine age of 3 to 30 years, Chablis consists of 33 acres with an average vine age of 3 to 60 years, and Chablis 1 er Cru Fourchaume consists of 1.5 acres with an average vine age of 40 years old.

#### APPELLATION

Burgundy, France

## VARIETAL COMPOSITION

100% Chardonnay

#### WINEMAKING & VINTAGE NOTES

The vines grow on Kimmeridgian clay soils. Deposits of miniscule oysters are found in the rock, typical to the limestone soils found in the region.

L'Homme Mort is a Lieu Dit or climate in the appellation of Premier Cru Fourchaume. There used to be a cemetery adjacent to the gallo-roman property located next to the vineyard. Some sarcophagus dating back to the Merovingian period were discovered there given the name of "the dead man".

Grapes are hand-harvested and are pressed before undergoing alcoholic fermentation for a period of seven days in stainless steel vats. Malolactic fermentation follows for 30 days and the wine is aged on its lees for seven to eight months. Before release, the wine undergoes cold tartaric stabilization.

#### TASTING NOTES

This wine is a bright and clear yellow color. Refined and elegant flavors of honeysuckle, green apple and a touch of vanilla shine through on the palate.

Excellent with poultry, grilled seafood, vegetarian dishes and a variety of cheeses.







