

HABLIS PREMIER CHA POLICICA CHARLIS PREMIER CHA CONTINUE POLICICA CHARLIS PREMIER CHA CONTINUE HOMME MORT HOMME MORT CHARLIS PREMIER CHARLIS FRAME POPREMIE VINICIPAL



Denis Jolly

TECHNICAL DATA

Alcohol 12.68%

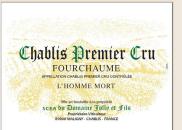
DOMAINE JOLLY CHABLIS 1ER CRU FOURCHAUME L'HOMME MORT 2016

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 &

Domaine Jolly consists of 42 acres of Petit Chablis, Chablis and Chablis 1er 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 1er Cru Fourchaume consists of 1.5 acres with





GENERATIONS OF CHABLIS IN THE PURE TRADITION OF BURGUNDY VINEYARDS

> CHABLIS & GRAND AU X ERROIS

> > CÔTE DE NUITS CÔTE DE BEAUNE

MÂCONNAIS

CÔTE CHALONNAISE

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".

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.

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

BACKGROUND

Portlandian terroirs.

APPELLATION

Burgundy, France

100% Chardonnay

VARIETAL COMPOSITION

an average vine age of 40 years old.

WINEMAKING & VINTAGE 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.

SUGGESTED RETAIL PRICE: \$39.99





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