

Domaine Séguinot-Bordet Chablis 1er Cru "Fourchaume" dry white 2023



Product price:

€204.00

Product features:

Area: BURGUNDY

Winemaker: Jean-François BORDET

Vintage: 2023

Appellation: Chablis 1er Cru

Color: dry white

Unit Price: 30-50 €

Size: 75cl

organic or not: sustainable agriculture

Cépage dominant: chardonnay



Product short description:

Jean-François Bordet perfectly translates the secrets of this illustrious 1er Cru of Chablis into the bottle. It is not imperative to wait for it... but a few more years (1 to 3 years) will obviously be beneficial. Released from the cellars of domaine in June 2025.

Product description:

PRESENTATION OF DOMAINE SEGUINOT-BORDET
+ ALL ITS OTHER CUVEES IN STOCK

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Technical Sheet written by the domaine :

A Chablis of character and elegance!

Grape variety: Chardonnay

Exposure: South / Southeast

Geology: Kimmeridgian

Age of the vines: 45 to 60 years

Aging: In tank

Maturation: Best enjoyed young within 3 to 5 years

Serving temperature: 10 to 12° as an aperitif or for the pleasure of tasting, 12 to 13° with food.

TASTING:

Appearance: Very beautiful pale yellow gold color with slight green reflections. Bright, luminous, and clear.

Nose: It bursts with fine and fresh notes of distinguished white flowers, fresh brioche, and tender greenery... Its excess is restrained, combining charm and delicacy. There is a beautiful harmony between maturity, freshness, and finesse.

Palate: It immediately expresses all the power, richness, charm, and elegance. It finds a perfect balance between finesse and power, softness and liveliness. It generously offers its entire aromatic palette. The finish is long, long, I would almost say infinite, never to be forgotten.

Food Pairings: Oyster soup with saffron pistils, a delicate dish of crayfish tails in white butter, grilled lobster with basil butter, cold vegetable terrine with monkfish and sole in tomato coulis, scallop skewers with raw spinach salad, fresh cheese with herbs, vine peach salad with Chablis sabayon and pistachio brioche.