

Lucie Thiéblemont

Chablis Premier Cru Les Fourneaux

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LOCATION

France > Burgundy >
Chablis > Fleys

VARIETY

Chardonnay

WINEMAKER

Lucie Thiéblemont
and Charly Nicolle



SCIENCE

ABV: 13.44%
SUGARS: < 1 g/l
TOTAL SO₂: 90 ppm
TOTAL ACIDITY: 3.72 g/l

EXPERIENCE

NAME: Les Fourneaux, meaning the oven, is aptly named because it has one of the warmest microclimates in the entire Chablis region. The entirety of this 1er Cru vineyard is in the village of Fleys.

CHARACTER: A generous wine even when opened at a young age. Its hue is a lovely straw yellow. Aromas have pronounced elegance with a floral bouquet, notes of almonds, and honey. Tender and abundant on the palate, its character is well-balanced but full-bodied. True to its terroir.

ENJOY WITH: The French might enjoy this with lobster, poulet de Bresse, truffles, roast veal fillet, or sweetbreads. We like it with pork tenderloin or scallops, served with buttery potatoes and leeks.

BEST RESULTS: Serve at 50-54°F. Ageing: 4 to 8 years after the harvest date.

EXPRESSION

FERMENTATION & EXTRACTION: One pied de cuve with neutral yeast is used to initiate the first tank. Fermentation from this tank helps start each additional vessel. Temperature-controlled fermentation between 61 and 64°F, 100% Malolactic fermentation.

ELEVAGE: Aging takes place for 18 months on the lees in stainless steel tanks (60%), 310L stainless steel barrels (25%), and 400-liter demi-muids (15%). The demi-muids will be completely replaced by the steel barrels by 2025. For Lucie, the steel barrels preserve the purity, the authenticity, and the freshness of the wine without the oak taste.

FINING & FILTERING: Fined with clay, tangential flow filtration. Vegan.

SULFUR: Small amounts are added after pressing and after Malolactic completion. In good vintages, no sulfur is added at bottling.

SOURCE

FARMING: The domaine has long applied integrated farming methods and is committed to sustainable and organic agriculture through the HVE (High Environmental Value) certification.

LAND: Sourced from a small lieu-dit, "La Cote", meaning the hill, in the middle of the hillside of the Premier Cru Les Fourneaux (0,8 ha). Kimmeridgian soils of limestone with clay and perfect southern exposure.

VINE: La Cote was planted in 1990.

HARVEST & PRODUCTION: All estate fruit, hand-harvested, 1,000 cases produced.

