



BURGUNDY

Dne de CHARMOY

The Seguinot family roots in Maligny, front doors to Chablis, can be traced as far back as 1590! **Domaine CHARMOY** estate and vinification are now handled by **Jean-Francois Bordet** since 1998. Planted on the rich Kimmeridgian soils (80 million years old), the 20 hectares (48.2 acres) of vines are on a sloping right-bank of the Serein River - historical birth place of Chablis - with the perfect south - south/east exposure. More than Sustainable practices... with plowing between the vines' plants since 15 years and organic fertilizer use only, when necessary!



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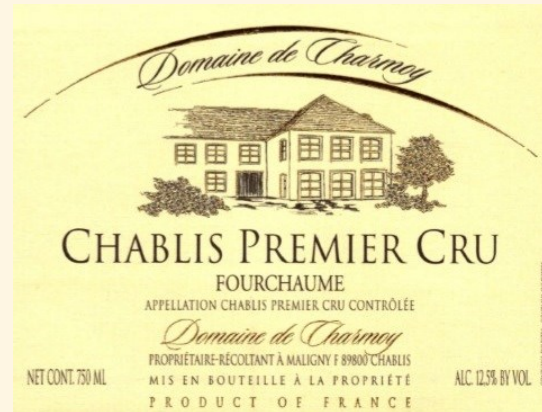
Dne de CHARMOY

FOURCHAUME

2014

Chablis Premier Cru

Appellation d'Origine Protégée



Varietal : **100 % Chardonnay**
Terroir : Kimmeridgian - South / South-East
Info : 45 to 60 year old vines

20 Hectares (48.2 Acres) total vineyard.

2 hours direct pneumatic pressing - 10 to 12 days pe-cold temperature and vinification in horizontal tanks, followed by 6 to 7 months ageing on lees.

Sustainable Agriculture Practices

In addition to a unique terroir and exposure **Domaine de CHARMOY** wines are vinified employing revolutionary horizontal thermo-regulated stainless tanks, to optimize up to 75% grapes skins' and lees contact! The result? Exceptional **Petit-Chablis, Chablis** and **1er Cru Fourchaume** with impressive mineral notes, unique iodine character and floral notes. Fresh, harmonious, fruity and superbly balanced!

We know **Jean-Francois** and have been selling his amazing Chablis for over 15 years in Europe and we are so pleased to now import **Domaine de CHARMOY** wines in the US, especially starting with the great quality and reputation 2014 vintage.



Franck with J-Francois & M.Ange Bordet

Tasting Notes: Tasted July 1st 2015

A bit shy tasted right after the bottling, but already so harmonious, delivering richness and elegance, on spicy, floral, mineral, fresh brioche, cedar notes and leafy tenderness. Complex and simply amazing generous length, perfect balance of fines, mineral, mellowness and vivacity.

Press Review: Soon to come

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