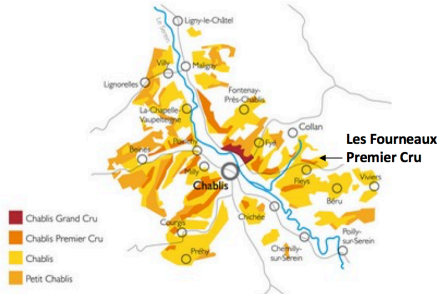


Your Acreage, Location:

The Chablis Wine Region

Les Fourneaux 1er Cru - Alain Gautheron Parcelle



Les Fourneaux is located in the village Fleys, 5 km east of the Chablis village. Your acreage (Alain Gautheron's plot) is located in the middle of Les Fourneaux. It has a beautiful southern exposure and a quite steep slope giving it perfect exposure to the sun. It has stony clay soil with Kimmeridgian limestone sub-soil.

Your Chablis:

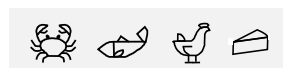
Description:

Delicate and elegant. It develops aromas of mango, peach and lemongrass revealing scents of spices. Tenderly mineral.

Chablis Premier Cru
100% Chardonnay.

Perfect for seafood and fish.
Also great for chicken and cheese.
Can also be enjoyed solo.

Food Pairing - Examples:



Time Plan - 2022 Vintage:

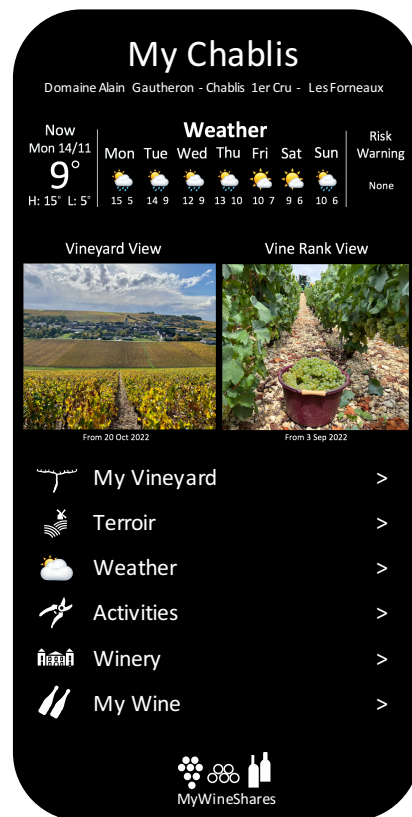
Dormancy, Pruning	Jan-Mar 2022
Bud Burst	Early April 2022
Flowering	Late May 2022
Grape Growing	May-Sep 2022
Harvest, Pressing	Sep 2022
Fermentation	Sep-Oct 2022
Aging, Bottling	Oct 2022 - Dec 2023
Aging in Bottles	Dec 2023 - May 2024

Delivery: Aug-Nov 2024

For the 2024 season, you will follow the 2024 season in the vineyard. The 2022 vintage Chablis 1er Cru will be delivered in Aug-Nov 2024.



App Access:



In the app you will get to know your wine and your wine maker. You can also follow the grape growing and wine making process of your wine. Access to the app will be provided shortly after order confirmation.

Winery:



Price, Terms:

- Quantity: 6 bottles
- Delivery: To the local VP
- Price: 2580 NOK in total
- Payment schedule: - 100% at Delivery Aug-Nov 2024.
- In Norway, the wine can be picked up at the local VP shop as a "spesialbestilling".

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For more information, see: www.MyWineShare.com

Or contact: ah@MyWineShare.com