



VALKYRIE

SELECTIONS



VENTOURA



CHABLIS 1^{er} CRU FOURCHAUME 2018

DOMAINE VENTOURA || Domaine Ventoura is a family owned estate in Fontenay with 11 hectares of Petit Chablis, Chablis and Chablis Premier Cru vineyards. The domain was founded in 1953 by Auguste Ventoura, a simple farmer who owned a few sheep, a couple cows, and some land he planted to cereal fields and vines. The winery passed to Claude Ventoura, Auguste's son, who expanded the family holdings and began bottling estate wines (for 25 years the fruit was sold to the local coop). Today, the third generation - Thomas - has assumed the reins, already making a name for himself at age 29 as an up and comer in the region.

CHABLIS || Chablis is the northernmost wine district of the Burgundy and is in fact closer to the Aube in southern Champagne than to rest of Burgundy. The unique soil of the region is Kimmeridge Clay with outcrops of the same chalk layer that extends from Sancerre up to the White Cliffs of Dover. All of the Chablis Grand Cru and Premier Cru vineyards are planted on this primarily Kimmeridgean soil, which imparts a distinctively mineral, flinty note to the wines. Other areas, particularly most of the Petit Chablis vineyards, are planted on slightly younger, but similar Portlandian soil.

CHABLIS 1^{er} CRU FOURCHAUME 2018 ||

BLEND | 100% Chardonnay

VINEYARDS | The 1^{er} Cru Fourchaume is an elevated southeastern facing slope just downstream from the cluster of Grand Cru vineyards. Fourchaume receives more sunshine and slightly warmer temperatures than any other Premier Cru vineyard. Ventoura works with 35 year old vines on Kimmeridgian soils with a southern exposure.

WINEMAKING | Wild yeast primary and malolactic fermentation in half stainless steel and half 1-5 year old oak barrels. The wines are aged in barrel for 6 months (20% new) and then return to tank until bottling (after 19 months).

TASTING NOTES |

A ringer for Grand Cru given the breadth and intensity. A rich and fruit-driven nose of apple, salted lemon, acacia flower, hazelnuts, bread dough, and ocean salinity. It is a deep and well-rounded style, with plenty of freshness to age this wine for years.

BARCODE | 3701262100619

