



**TOP  
SELECTION**

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## Agnès Gleizes Chablis 1er Cru 'Les Fourneaux'

**COUNTRY**

France

**REGION**

Burgundy

**GRAPE**

Chardonnay

**VINTAGE**

2022

### ABOUT THE DOMAINE

Agnès Gleizes is a rising star of the Chablis region, rapidly becoming a modern qualitative benchmark, producing wines that possess the quintessential elegance, strength and finesse the region is known for. Currently, Agnès with husband Cyril Gautheron are at the head of Domaine Gautheron. She settled in Fleys in 2020 and started working at her husband's estate taking advantage of over 28ha of vines at prime location to make wines under her own name in Chablis. Agnes originally from St Chinian was previously the head of Domaine La Croix Sainte-Eulalie her family's winery. Committed to expressing the distinct characteristics of each terroir, Agnes is meticulous in her approach both in the vineyard and the winery.

### WINEMAKING

Les Fourneaux has an excellent sun exposure, this climat's name refers to heat, it is a Premier Cru of the right bank (the bank where the Chablis Grands Crus are also located). A beautiful south and south-east exposure, with poor and stony clay soil as well as vines aged over 70 years old that characterise this Chablis. In this hot terroir, the harvest date is meticulously determined in order to guarantee optimal maturity while keeping the freshness essential to the balance of the wine.

Vinification is traditional, aiming to best express the appellation and the terroir. Once harvested, the grapes are taken to the winery where they are immediately pressed after being sorted to keep only the healthiest and ripest grapes. Then a gentle pressing is carried out with the pneumatic presses at low pressure allowing the selection of the best juices without crushing or oxidation. This is followed by an 18-hour static settling to remove the coarsest sediment in order to keep only the fine lees. Alcoholic fermentation takes place in temperature-controlled vats at 16-18C for 3-4 weeks. Each plot is vinified separately so that each terroir can express itself. This is followed by malolactic fermentation which stabilizes the wines by giving them a perfect balance. The wines are then left on the fine lees for 3-8 months depending on the vintages.

### TASTING NOTES

Very beautiful pale gold colour with soft green reflections. The nose is dense and aromatic. It has a grasping power through the fresh notes of vanilla, apricot and menthol. The palate is powerful and aromatic. It combines notes of exotic fruits, fresh butter and minerality.



### TECHNICAL NOTES

**Alcohol by volume**  
12.5%