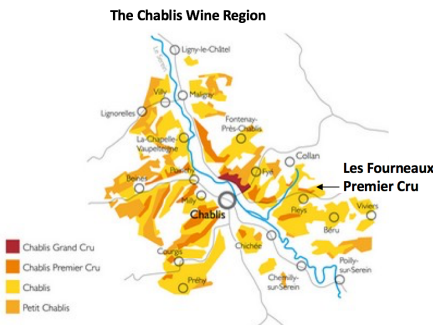


Technical Sheet

Domaine Gautheron - Chablis 1er Cru - Les Fourneaux Vieilles Vignes 2022

Your Acreage, Location:



Les Fourneaux 1er Cru - Alain Gautheron Parcelle



Orange = Your acreage (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:



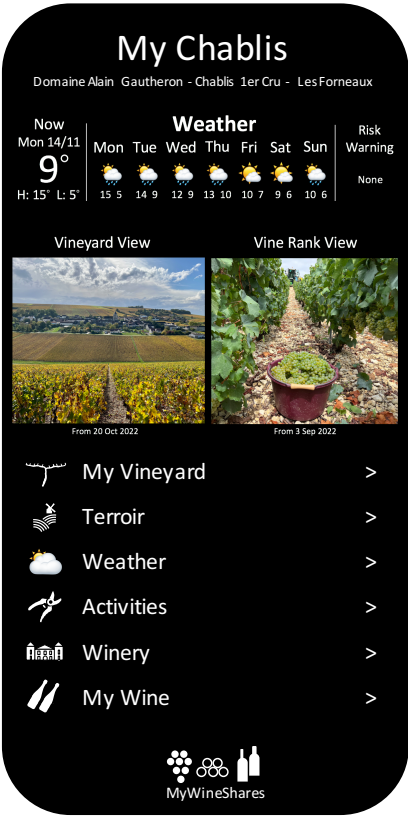
Time Plan - 2025 Season:

Dormancy, Pruning Jan-Mar 2025
Bud Burst Early April 2025
Flowering Late May 2025
Grape Growing May-Sep 2025
Harvest, Pressing Sep 2025
Fermentation Sep-Oct 2025
Aging in Tanks Nov 2025 -
Bottling

Delivery: May 2025

In the 2025 season, you will follow the 2025 season in the vineyard. The 2022 vintage Chablis 1er Cru VV will be delivered Apr-May 2025.

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: 2790 NOK in total (465,- per bottle)
- Payment schedule: - 100% at Delivery May 2025.
- 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