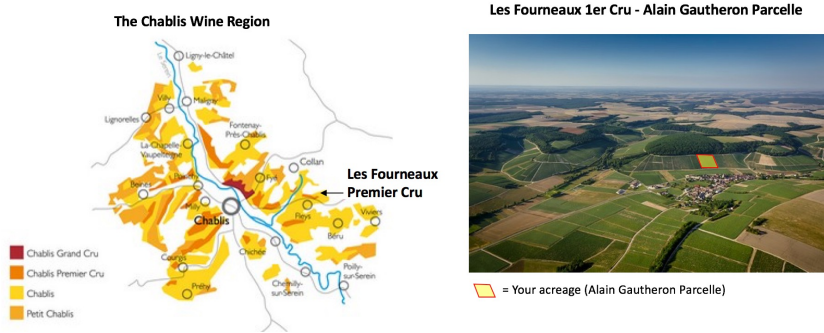




Your Acreage, Location:



Les Fourneaux is located in the village Fleys, 5 km east of the Chablis village. Your vineyard (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:



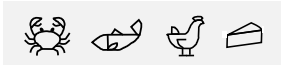
Description:

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:



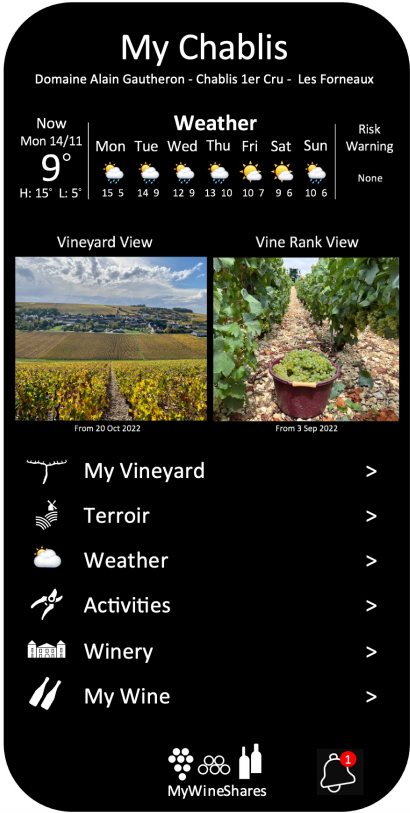
Time Plan – 2026 Season:

Dormancy, Pruning	Jan-Mar 2026
Bud Burst	Early April 2026
Flowering	Late May 2026
Grape Growing	May-Sep 2026
Harvest, Pressing	Sep 2026
Fermentation	Sep-Oct 2026
Aging, Bottling	Oct 2026 –

Delivery: Apr-May 2026

You can follow the 2026 growing season in the vineyard. An older vintage Chablis 1er Cru Les Fourneaux (from 2024) will be delivered in Apr-May 2026.

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
- Vintage: 2024
- Delivery: To the local VP
- Price: 2790 NOK in total
- Payment schedule:
- 100% at Delivery Apr-May 2026.
- In Norway, the wine can be picked up at the local VP shop as a "specialbestilling".

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For more information, see:
www.MyWineShare.com

Or contact: ah@MyWineShare.com