



### WINE IDENTIFICATION

Wine Name: Chablis Range: Tradition Vintage: 2018

Wine Appellation: Chablis

Production Area: Burgundy, France

Wine Colour: White

Type of Grape: 100% Chardonnay

Winemaker's Name: Guillaume Vrignaud

## **TASTING**

Tasting Temperature: 12°C, 50°F

Food suggestion: This wine can be served as aperitif and combines well with cold or hot fish dishes, poultry in white sauce and veined cheeses.

Characteristics: Pale yellow colour with lime tints. Citrus flavours mixed with white flower aromas. A touch of nervousness that highlights a fruity and balanced character.

Potential Aging: 10 years Maturity: between 3 and 5 years Winemaker's Mark: 95

# **VINEYARD**

Spot's Name: La Bralée, Champreaux, Chasse Loup, Etang, Chemin des Chaumes,

les Usages.

Surface: 13.88 Ha

Plantation: 2270 vines/acres

Yield: 30 Hl/Ha

Average Age of the Vines:30 years old

Soil: Chalky clavey soil

Climate: After a mild winter, vegetation starts early and escapes frost. Spring is ideal and favours the good development of the

vine

From April to September, the vineyard experiences exceptional weather conditions with precipitation below normal seasonal levels, while sunshine and temperatures are above average. The hot and dry summer sets in permanently.

Thanks to the reserves replenished during the winter, the vines are able to withstand the drought and express themselves fully after two complicated years. The perfect state of health of the grapes allows us to harvest serenely at the rhythm of the evolution of maturity. The wines are complex and expressive, generous, with a preserved freshness.

Harvest Date: 05/09/2018 Quality of the Vintage: \*\*\*\*\*

#### ALCOHOLIC FERMENTATION

Temperature control: thermoregulation

Fermentation period: 5 months

Yeast: Natural

## MALOLACTIC FERMENTATION

Malolactic Fermentation: 100%

Bacteria: Natural

### **MATURING**

Volume: Stainless steel vat Maturing on the Lees: Yes

### BOTTLED

Bottled Date: 02/04/2019 Process Period: 08 Months

# TECHNICAL DATA

Alcohol level: 12,55 Acid level: 3.88

Glucose+Fructose: 1.4 g/l Total production: 47400 liters