

Chablis



#### WINE IDENTIFICATION

Wine Name: Chablis Range: Tradition Vintage: 2020

Wine Appellation: Chablis

Production Area: Burgundy, France

Wine Colour: White

Type of Grape: 100% Chardonnay Winemaker's Name: Guillaume Vrignaud

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### **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

Average Age of the Vines:30 years old

Soil: Chalky clavey soil

Climate: After the mildest winter since the beginning of the 20th century, the mild temperatures at the beginning of March favor an early recovery of vegetation.

Temperatures rise rapidly in May and June, heat wave in August. The high temperatures suggest a lack of acidity, but the acid potential of the grapes is maintained thanks to the high tartaric acid contents.

The harvest begins early in september thanks to the good weather conditions which persist. These will allow the latest plots to achieve good maturity, which can sometimes lead to over-maturity phenomena.

This 2020 vintage will be remembered because, in the context of climate change, it could be representative of the vintages to come.

Harvest Date: 01/09/2020 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: 25/05/2021 Process Period: 08 Months

# TECHNICAL DATA

Alcohol level: 12.47 Acid level: 3.79

Glucose+Fructose : 2.2 g/l Total production: 529 hl