



WINE IDENTIFICATION

Wine Name: Chablis Range: Tradition Vintage: 2021

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: A mild winter, followed by summer temperatures at the end of March, left fragile buds uncovered. In April, a mass of polar air causes black frosts. In June, thanks to a rise in the thermometer, the vines made up for the accumulated delay. In July, favored by the rainfall, the vine grows, but bears little fruit. Mid-August, the rains stop, the maturity of the grapes changes little during September. The harvest starts around September 20. The tension of the wines, a marker of typicality in Chablis, is very present, preserved by rather cool weather conditions. This vintage is therefore historically low in volume, but classic in its profile.

Harvest Date: 20/09/2021 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: 26/11/2022 Process Period: 08 Months

TECHNICAL DATA

Alcohol level: 12.02 Acid level: 3.97 Glucose+Fructose g/l

Total production: 36580 litres