



WINE IDENTIFICATION

Wine Name: Chablis Range: Tradition Vintage: 2016

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: The climate-related events of the spring amputated the harvest, which will doubtless be among the smallest of these last

twenty years.

After a strong frost at the end of April, thunderstorms of hail then affected a part of the vineyeard at the end of May, before a dry summer settles down.

The vineyeard took advantage of the summer to develop graps and vegetation.

The vineyeard presents nevertheless two opposite situations: little, even no harvest on the ice-cold or hailed plots of land, and on the contrary, beautiful yields on the saved sectors

White wines of Chablis present an aromatic pallet marked by white fruits.

Harvest Date: 07/09/2016
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: 24th July, 2017 Process Period: 08 Months

TECHNICAL DATA

Alcohol level: 12,37 % Acid level: 3.79 g/l Glucose+Fructose: 1.5 g/l Total production: 41000 liters