

Guillaume Vrignaud

Petit Chablis

2022



TASTING

Tasting Temperature: 10°C – 12 °C
Food suggestion: This wine is perfect as an aperitif but also for all your summer meals.
Characteristics: Both fresh and fruity, it is characterized by citrus fruit notes on the nose and a full-bodied palate.
Potential Aging: 3 years
Maturity: 1 year
Winemaker's Mark: 95

VINEYARD

Spot's name: Chemin des Chaumes
Surface: 2.03 Ha
Plantation: 5,600 vines/Ha
Yield: 60 Hl/Ha
Average Age of the Vines: 10 years.
Soil: Limestone on Kimmeridgian
Climate: After a milder and drier winter than normal, the year 2022 begins like 2021, with spring frosts. Fortunately at the end of March, on the eve of the frosts, the vintage was a few days behind the average for the past 20 years, with vines at the bud swelling stage. The damage is proving to be disproportionate to that observed in 2021, even if, in certain early sectors, it is very real.
Spring is exceptionally warm and the rise in temperature in May gives a boost to vegetation. Full bloom is observed at the end of May.
The drought continues in July. The health of the vines is excellent until the harvest at the beginning of September.

Harvest Date: 10/09/2022
Quality Vintage : ****

ALCOHOLIC FERMENTATION

Temperature control: Thermoregulation
Fermentation period: 05 months
Yeast: Natural

MALOLACTIC FERMENTATION

Malolactic Fermentation: 100%
Bacteria: Natural

MATURING

Volume: Stainless steel vat
Maturing on the Lees: Yes

BOTTLED

Bottled Date: 20/04/2023
Process Period: 08 months

TECHNICAL DATA

Alcohol level: 12.22% vol.
Acid level: 3.60 g/l
GlucoseFructose: 2.1 g/L
Total production: 477 hl

WINE IDENTIFICATION

Wine Name: Petit Chablis
Range: Tradition
Vintage: 2022
Wine Appellation: Petit Chablis
Production Area: Burgundy, France
Wine Colour: White
Grape variety: 100% Chardonnay
Winemaker's Name: Guillaume Vrignaud

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