Guillaume vignaud

Chablis 1er Cru Fourchaume « Les Vaupulans »



WINE IDENTIFICATION

Wine Name : Chablis 1er Cru Fourchaume « Les Vaupulans » Single Vineyard Vintage: 2019

Wine Appellation: Chablis 1er Cru Production Area: Burgundy, France Wine Colour: White Type of grape: 100% Chardonnay Winemaker's Name: Guillaume Vrignaud

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TASTING

Tasting Temperature: 14°C Food Suggestion: It will accompany very well poultry in sauces as supreme of guinea fowls with the cream or slightly spiced dishes. Characteristics: Nose in the grilled and brioche and the slightly acid and mineral mouth, the wine of a big delicacy! Potential Aging: 20 years Maturity: between 5 and 7 years Winemaker's Mark: 96

VINEYARD

Spot's Name: Fourchaume Surface: 85 ares Plantation: 5,600 pieds/Ha Average age of the vines: 30 years Soil: Calcaire sur Kimméridgien Climate: The first quarter of the year turns out to be milder than normal and without rain; in spring, alternation of very cold and hot periods which slow down ripening. Rains in August finally allow it to really start. Maturation then evolves at a sustained rate and the sugars continue to progress to reach a very good level. The necessary and sufficient presence of tartaric acid in the musts made it possible to maintain good balances. 2019 ranks (again) among hot and dry vintages with strong maturity. Even if the quantity of harvest is low, in particular due to climatic phenomena and physiological accidents, the fact remains that this vintage will be remembered.

Harvest date: 05/09/2019 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 and oak barrels Maturing on the lees: Yes

BOTTLED

Bottled date: 27/07/2020 Process Period: 11 Months

TECHNICAL DATA

Alcohol level: 13.70 Acid level: 3.65 Glucose+Fructose:1.1 Total Production: 1740 liters