



WINE IDENTIFICATION

Wine Name: Chablis Range: Tradition Vintage: 2014

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: 10,40 Ha, 25.69 acres Plantation: 2270 vines/acres Yield: 23 Hl/acre 5 glasses /vine Average Age of the Vines: 27 years old

Soil: Chalky clavey soil

Climate: after a soft and dry winter, the sweetness of March favors a business resumption of the vine leading to predict an early vintage wine. The spring quickly settles down with a big drought in March April. In May bring saving rains and the flower is made in June in excellent conditions. After a strongly rainy summer, the heat of September insures a perfect ripening and plentiful grape harvests. The vintage 2014 is endowed with a potential of very interesting ageing, endowed with a completed balance acidity / sugar, many noses and a beautiful concentration.

Harvest Date: 15/09/2014 Quality of the Vintage: *****

ALCOHOLIC FERMENTATION

Temperature Control: 18°C, 57°F Fermentation Period: 16 days Yeast: Selection VL1 Zymaflore

MALOLACTIC FERMENTATION

Malolactic Fermentation: 100%

Bacteria: Natural

MATURING

Volume: Stainless steel vat Maturing on the Lees: Yes

BOTTLED

Bottled Date: 10th March,2015 Process Period: 06 Months

TECHNICAL DATA

Alcohol level: 12,54 % Acid level: 6.58 g/l AT Reduced sugar: 0 g/l

PH level: 3, 22 Total production: 5000 bx