

Guillaume Vrignaud

Chablis Grand Cru Blanchot

2016



TASTING

Tasting Temperature: 14°C

Food Suggestion: This wine must accompany crustaceans, grilled or with a fine sauce, also noble fish such as turbot or bar.

Characteristics: It is a wine of great finesse, full of elegance and vivacity with a pleasant fruity. The nose is on mineral notes then lime, its dress is shiny green gold. He keeps a great persistence at the end of his mouth.

Potential Aging: 30 years

Maturity: between 8 and 15 years

Winemaker's Mark: 96

VINEYARD

Spot's Name: Blanchot

Plantation: 5,63 pieds/Ha

Average age of the vines: 40 years old.

Soil: Calcaire sur Kimméridgien

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 vineyard at the end of May, before a dry summer settles down.

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

The vineyard 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: 24/10/2018

Process Period: 15 Months

TECHNICAL DATA

Alcohol level: 12.79

Acid level: 3.55

Glucose Fructose : -1

Total Production: 800 LITERS

WINE IDENTIFICATION

Wine Name : Chablis Grand Cru Blanchot

Range: Tradition

Vintage: 2016

Wine Appellation: Chablis Grand Cru

Production Area: Burgundy, France

Wine Colour: White

Type of grape: 100% Chardonnay

Winemaker's Name: Guillaume Vrignaud