

Guillaume Vrignaud

Chablis 1^{er} cru Côtes de Fontenay — 2016



TASTING

Tasting temperature: 14°C

Food suggestion: Very good with salmon, Lobster. Particularly good with the poultry and white meats in sauce.

Characteristics: Gold Yellow. Smart and mineral nose with a top of hazelnut and peach. The age of grapevines gives the body and an extra-concentration in the wine. discreet in the palate, with aromas of white fruits, finally both are excellent in length and delicacy.

Potential Aging: 30 years

Maturity: between 7 and 10 years

Winemaker's mark: 96

VINEYARD

Spot's name: Côtes de Fontenay

Surface: 1,23 Ha

Plantation: 5,630 pieds/Ha

Average age of the vines: 56 years old

Soil: Chalky clayey 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 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 septembre 2016

Quality of the vintage: *****

ALCOHOLIC FERMENTATION

Temperature control: 18°C

Fermentation period: 13 days

Yeast: Selection bourgoblanc

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: 12 Months

TECHNICAL DATA

Alcohol level: 12.71

Acid level: 3.60

Glucose+Fructose : 1.3

Total Production: 2000 litres

WINE IDENTIFICATION

Wine name: Chablis 1er Cru Fourchaume

Climat : Côtes de Fontenay

Vintage : 2016

Wine Appellation: Chablis 1er Cru

Production area: Burgundy, France

Wine Colour: White

Type of grapes: 100% Chardonnay

Winemaker's name : Guillaume Vrignaud