

Guillaume Vrignaud

Chablis 1^{er} cru Côtes de Fontenay — 2017



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: Winter was characterized by cold, dry and sunny weather allowed the vine to rebuild its reserves.

However, at the end of April, a cold episode of several days brought morning frosts, especially in the valleys, which impacts a large part of our production.

Flowering began in the last days of May and unfolded quickly and the maturation, already well launched, ended quietly until optimal maturity.

Harvest date: 05/09/2017

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: 21/10/2019

Process period: 12 Months

TECHNICAL DATA

Alcohol level: 12.65

Acid level: 3.90

Glucose+Fructose : 1.2

Total Production: 1200 litres

WINE IDENTIFICATION

Wine name: Chablis 1er Cru Fourchaume

Climat : Côtes de Fontenay

Vintage : 2017

Wine Appellation: Chablis 1er Cru

Production area: Burgundy, France

Wine Colour: White

Type of grapes: 100% Chardonnay

Winemaker's name : Guillaume Vrignaud