

Guillaume Vrignaud

Chablis 1^{er} cru Côtes de Fontenay — 2021



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: A mild winter, followed by summer temperatures at the end of March, left fragile buds uncovered. In April, a mass of polar air causes black frosts. In June, thanks to a rise in the thermometer, the vines made up for the accumulated delay. In July, favored by the rainfall, the vine grows, but bears little fruit. Mid-August, the rains stop, the maturity of the grapes changes little during September. The harvest starts around September 20. The tension of the wines, a marker of typicality in Chablis, is very present, preserved by rather cool weather conditions. This vintage is therefore historically low in volume, but classic in its profile.

Harvest date: 05/09/2021

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: 28/11/2022

Process period: 12 Months

TECHNICAL DATA

Alcohol level: 12.51

Acid level: 3.62

Total Production: 2100 litres

WINE IDENTIFICATION

Wine name: Chablis 1er Cru Fourchaume

Climat : Côtes de Fontenay

Vintage : 2021

Wine Appellation: Chablis 1er Cru

Production area: Burgundy, France

Wine Colour: White

Type of grapes: 100% Chardonnay

Winemaker's name : Guillaume Vrignaud

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