

Challis 1º cru Côtes de Fontenay - 2022



WINE IDENTIFICATION

Wine name: Chablis 1er Cru Fourchaume

Climat : Côtes de Fontenay

Vintage: 2022

Wine Appellation: Chablis 1er Cru Production area: Burgundy, France

Wine Colour: White

Type of grapes: 100% Chardonnay

Winemaker's name: Guillaume Vrignaud

FR-BIO-01 AGRICULTURE FRANCE



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 clavey soil

Climate: After a milder and drier winter than normal, the year 2022 begins like 2021, with spring frosts. Fortunately at the end of March, on the eve of the frosts, the vintage was a few days behind the average for the past 20 years, with vines at the bud swelling stage. The damage is proving to be disproportionate to that observed in 2021, even if, in certain early sectors, it is very real.

Spring is exceptionally warm and the rise in temperature in May gives a boost to

vegetation. Full bloom is observed at the end of May.

The drought continues in July. The health of the vines is excellent until the harvest

at the beginning of September

Harvest date: 05/09/2022 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: 11/03/2024 Process period: 12 Months

TECHNICAL DATA

Alcohol level: 12.64 Acid level: 3.36

Total Production: 4100 litres