

Guillaume Vrignaud

Chablis

2017



TASTING

Tasting Temperature: 12°C, 50°F
Food suggestion: This wine can be served as aperitif and combines well with cold or hot fish dishes, poultry in white sauce and veined cheeses.

Characteristics: Pale yellow colour with lime tints. Citrus flavours mixed with white flower aromas. A touch of nervousness that highlights a fruity and balanced character.

Potential Aging: 10 years
Maturity: between 3 and 5 years
Winemaker's Mark: 95

VINEYARD

Spot's Name: La Bralée, Champreaux, Chasse Loup, Etang, Chemin des Chaumes, les Usages.

Surface: 13.88 Ha
Plantation: 2270 vines/acres
Yield: 30 HI/Ha
Average Age of the Vines: 30 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: 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: 11/04/2018
Process Period: 08 Months

TECHNICAL DATA

Alcohol level : 12,49 %
Acid level : 4.21g/l
Glucose+Fructose : 1.5 g/l
Total production: 32900 liters

WINE IDENTIFICATION

Wine Name: Chablis
Range: Tradition
Vintage: 2017
Wine Appellation: Chablis
Production Area: Burgundy, France
Wine Colour: White
Type of Grape: 100% Chardonnay
Winemaker's Name: Guillaume Vrignaud