

Guillaume Vrignaud

Chablis

2015



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: 10,40 Ha, 25.69 acres

Plantation: 2270 vines/acres

Yield: 23 Hl/acre 5 glasses /vine

Average Age of the Vines: 27 years old

Soil: Chalky clayey soil

Climate: The sunny and mild weather of spring, when the water deficit does not yet feel too, favors a rapid recovery of vegetation. Bud and flowering takes place in a few days early. The summer combines extreme heat, drought and sunshine. Thanks to the resilience of the vine and the saving rain, this second wind gives grapes of exceptional quality. The health status is excellent. The harvest takes place in a few weeks on the entire region. In late September, the harvest is completed in 2015, while the vine leaves still wear a nice green color.

Harvest Date: 07/09/2015

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: 04th April, 2016

Process Period: 08 Months

TECHNICAL DATA

Alcohol level : 12,81 %

Acid level : 3.44 g/l

Reduced sugar : 2.3 g/l

Total production: 99.000 bt

WINE IDENTIFICATION

Wine Name: Chablis

Range: Tradition

Vintage: 2015

Wine Appellation: Chablis

Production Area: Burgundy, France

Wine Colour: White

Type of Grape: 100% Chardonnay

Winemaker's Name: Guillaume Vrignaud