

Guillaume Vrignaud

Chablis 1er Cru Fourchaume

2022



TASTING

Tasting Temperature: 14°C
Food Suggestion: This wine goes well with Lobster, cold fish, Sea food, or fish cooked in sauce. It can also be served with Goat Cheese or simply as an aperitif.
Characteristics: Mineral taste, floral and gun flint aromas mingle on the nose while the palate is complex and full-bodied, with citrus and ripe fruits, and a long finish.
Potential Aging: 15 years
Maturity: between 5 and 7 years
Winemaker's Mark: 96

VINEYARD

Spot's Name: Fourchaume
Surface: 4,00 Ha
Total Production: 16800 bt
Average age of the vines: 30 years old
Soil: Calcaire sur Kimméridgien
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: 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: 11/03/2024
Process Period: 12 Months

TECHNICAL DATA

Alcohol level: 12.52
Acid level: 3.41
Production : 15751 liters

WINE IDENTIFICATION

Wine Name : Chablis 1er Cru Fourchaume
Range: Tradition
Vintage: 2022
Wine Appellation: Chablis 1er Cru
Production Area: Burgundy, France
Wine Colour: White
Type of grape: 100% Chardonnay
Winemaker's Name: Guillaume Vrignaud

FR-BIO-01
AGRICULTURE FRANCE

