

Guillaume Vrignaud

Chablis 1^{er} cru Côtes de Fontenay — 2013



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

Yield: 40 Hl/Ha

2 glasses/vine

Average age of the vines: 56 years old

Soil: Chalky clayey soil

Climate: After rather soft January, cold and dry February, the sweetness of March favors a resumption of the vineyard leading to predict an early vintage wine. But some spring frosts, on one very perturbed June and rainy July slowed down strongly this advance. August knew one week very strong hot season pulling a loss of additional harvest. Beautiful September allowed the grapes to obtain their maturity. The grape harvests finally took place in a normal period. The vintage 2013 distinguishes itself by a very whimsical weather report and a yield in the harvest relatively low with nevertheless a beautiful balance, of the delicacy and a beautiful concentration.

Harvest date: 03/10/2013

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: 20/04/2014

Process period: 12 Months

TECHNICAL DATA

Alcohol level: 12.89%

Acid level: 3,51 g/l AT

Reduced sugar : 1.7 g/l

Total Production: 4000 Bottles

WINE IDENTIFICATION

Wine name: Chablis 1er Cru Fourchaume

Climat : Côtes de Fontenay

Vintage : 2013

Wine Appellation: Chablis 1er Cru

Production area: Burgundy, France

Wine Colour: White

Type of grapes: 100% Chardonnay

Winemaker's name : Guillaume Vrignaud