

Guillaume Vrignaud

Chablis 1er Cru Mont de Milieu

2019



TASTING

Tasting temperature: 14°C

Food suggestion: This wine is recommended with snails or scallops. It also goes well with andouillettes.

Characteristics: Harmonious wine with aromas of fruits crystallized and flower fragrances. The mouth is lively and net, on iodine and minerality.

Potential Aging: 15 years

Maturity: between 5 and 7 years

Winemaker's Mark: 96

VINEYARD

Spot's name: Mont de Milieu

Surface: 27 ares

Plantation: 5,600 pieds/Ha

Average age of the vines: 40 Years old

Soil: Chalky clayey soil

Climate: The first quarter of the year turns out to be milder than normal and without rain; in spring, alternation of very cold and hot periods which slow down ripening. Rains in August finally allow it to really start. Maturation then evolves at a sustained rate and the sugars continue to progress to reach a very good level. The necessary and sufficient presence of tartaric acid in the musts made it possible to maintain good balances. 2019 ranks (again) among hot and dry vintages with strong maturity. Even if the quantity of harvest is low, in particular due to climatic phenomena and physiological accidents, the fact remains that this vintage will be remembered.

Harvest date: 07/09/2019

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: 27/07/2020

Process period: 9 Months

TECHNICAL DATA

Alcohol level: 13.49

Acid level: 3.40

Production: 1200 liters

WINE IDENTIFICATION

Wine name: Chablis 1er Cru Mont de Milieu

Range: Tradition

Vintage: 2019

Wine Appellation: Chablis 1er Cru

Production area: Burgundy, France

Wine Colour: White

Type of grapes: 100% Chardonnay

Winemaker's name: Guillaume Vrignaud