

Guillaume Vrignaud

Chablis 1er Cru Fourchaume « Les Vaupulans »

2016



TASTING

Tasting Temperature: 14°C

Food Suggestion: It will accompany very well poultry in sauces as supreme of guinea fowls with the cream or slightly spiced dishes.

Characteristics: Nose in the grilled and brioche and the slightly acid and mineral mouth, the wine of a big delicacy!

Potential Aging: 20 years

Maturity: between 5 and 7 years

Winemaker's Mark: 96

VINEYARD

Spot's Name: Fourchaume

Surface: 85 ares

Plantation: 5,600 pieds/Ha

Yield: 17.65 Hl/Ha

Average age of the vines: 30 years

Soil: Calcaire sur Kimméridgien

Climate: The climate-related events of the spring amputated the harvest, which will doubtless be among the smallest of these last twenty years.

After a strong frost at the end of April, thunderstorms of hail then affected a part of the vineyard at the end of May, before a dry summer settles down.

The vineyard took advantage of the summer to develop graps and vegetation.

The vineyard presents nevertheless two opposite situations: little, even no harvest on the ice-cold or hailed plots of land, and on the contrary, beautiful yields on the saved sectors.

White wines of Chablis present an aromatic pallet marked by white fruits.

Harvest date: 07/09/2016

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 and oak barrels

Maturing on the lees: Yes

BOTTLED

Bottled date: 24/07/2017

Process Period: 11 Months

TECHNICAL DATA

Alcohol level: 13.00

Acid level: 3.75

Glucose+Fructose: 2.5

Total Production: 1500 liters

WINE IDENTIFICATION

Wine Name : Chablis 1er Cru
Fourchaume « Les Vaupulans »

Single Vineyard

Vintage: 2016

Wine Appellation: Chablis 1er Cru

Production Area: Burgundy, France

Wine Colour: White

Type of grape: 100% Chardonnay

Winemaker's Name: Guillaume Vrignaud