

Domaine Vrignaud

PROPRIETAIRE - RECOLTANT
www.domaine-vrignaud.com

Chablis 1er Cru Mont de Milieu _____ 2010



WINE IDENTIFICATION

Wine name: Chablis 1er Cru Mont de Milieu
Range: Tradition
Vintage: 2010
Wine Appellation: Chablis 1er Cru
Production area: Burgundy, France
Wine Colour: White
Type of grapes: 100% Chardonnay
Winemaker's name: Guillaume Vrignaud

TASTING

Tasting temperature: 14°C
Food suggestion: This wine is recommended with snails or scallops. It also goes well with andouillettes.
Characteristics: Fruity nose with notes of white flowers. The mouth is lively endowed with a beautiful acidity which supports finale.
Potential Aging: 20 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
Yield: 57 Hl/Ha
5 glasses/vine
Average age of the vines: 37 Years old
Soil: Chalky clayey soil
Climate: The winter was long, very cold and snow-covered. The spring began with temperatures slightly superior to the normal but the month of May was colder. The flower made in two phases what pulled phenomena of *öcouleureö* and *ömillerandageö* so that in the grape harvest the returns were lower. The weight of the grapes was never so weak. If the beginning of year was rather dry, a the summer and September knew precipitation in increase with regard to the average. Nevertheless, grapes took advantage of the end of August and the light bright spell to progress in maturity on a suitable rhythm. The grape harvests began with a small week of gap with regard to the average.
Harvest date: September 26th, 2010
Quality of the vintage: *****

ALCOHOLIC FERMENTATION

Temperature control: 18°C
Fermentation period: 10 days
Yeast: Selection bourgoblanc

MALOLACTIC FERMENTATION

Malolactic fermentation: 100%
Bacteria: Natural

MATURING

Volume: Stainless steel vat
Maturing on the lees: Yes

BOTTLED

Bottled date: June 7th, 2011
Process period: 9 Months

TECHNICAL DATA

Alcohol level: 13 %
Acid level: 3,85 g/l AT
Reduced sugar 1,90 g/l
PH level: 2.98
Production: 190 Cases