

Guillaume Vrignaud

Chablis Grand Cru Blanchot

2017



TASTING

Tasting Temperature: 14°C

Food Suggestion: This wine must accompany crustaceans, grilled or with a fine sauce, also noble fish such as turbot or bar.

Characteristics: It is a wine of great finesse, full of elegance and vivacity with a pleasant fruity. The nose is on mineral notes then lime, its dress is shiny green gold. He keeps a great persistence at the end of his mouth.

Potential Aging: 30 years

Maturity: between 8 and 15 years

Winemaker's Mark: 96

VINEYARD

Spot's Name: Blanchot

Plantation: 5,63 pieds/Ha

Average age of the vines: 40 years old.

Soil: Calcaire sur Kimméridgien

Climate: Winter was characterized by cold, dry and sunny weather allowed the vine to rebuild its reserves.

However, at the end of April, a cold episode of several days brought morning frosts, especially in the valleys, which impacts a large part of our production.

Flowering began in the last days of May and unfolded quickly and the maturation, already well launched, ended quietly until optimal maturity.

Harvest date: 07/09/2017

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: 21/10/2018

Process Period: 15 Months

TECHNICAL DATA

Alcohol level: 12.43

Acid level: 4.00

Glucose Fructose : -1

Total Production: 800 LITERS

WINE IDENTIFICATION

Wine Name : Chablis Grand Cru Blanchot

Range: Tradition

Vintage: 2017

Wine Appellation: Chablis Grand Cru

Production Area: Burgundy, France

Wine Colour: White

Type of grape: 100% Chardonnay

Winemaker's Name: Guillaume Vrignaud