Guillaume Vrignaud

Chablis

2022

WINE IDENTIFICATION

Wine Name: **Chablis**
Range: **Tradition**
Vintage: **2022**
Wine Appellation: **Chablis**
Production Area: **Burgundy, France**
Wine Colour: **White**
Type of Grape: **100% Chardonnay**
Winemaker's Name: **Guillaume Vrignaud**

TASTING

Tasting Temperature: **12°C, 50°F**
Food suggestion: **This wine can be served as aperitif and combines well with cold or hot fish dishes, poultry in white sauce and veined cheeses.**
Characteristics: **Pale yellow colour with lime tints. Citrus flavours mixed with white flower aromas. A touch of nervousness that highlights a fruity and balanced character.**
Potential Aging: **10 years**
Maturity: **between 3 and 5 years**
Winemaker's Mark: **95**

VINEYARD

Spot's Name: **La Bralée, Champreaux, Chasse Loup, Etang, Chemin des Chaumes, les Usages.**
Surface: **13.88 Ha**
Plantation: **2270 vines/acres**
Average Age of the Vines: **30 years old**
Soil: **Chalky clavey soil**
Climate: **After a milder and drier winter than normal, the year 2022 begins like 2021, with spring frosts. Fortunately at the end of March, on the eve of the frosts, the vintage was a few days behind the average for the past 20 years, with vines at the bud swelling stage. The damage is proving to be disproportionate to that observed in 2021, even if, in certain early sectors, it is very real.**
Spring is exceptionally warm and the rise in temperature in May gives a boost to vegetation. Full bloom is observed at the end of May.
The drought continues in July. The health of the vines is excellent until the harvest at the beginning of September.

Harvest Date: **10/09/2022**
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: **20/04/2023**
Process Period: **08 Months**

TECHNICAL DATA

Alcohol level : **12.36**
Acid level : **3.75**
Glucose+Fructose **3.1g/l**
Total production: **617 hl**