

Guillaume Vrignaud

Chablis

2016



WINE IDENTIFICATION

Wine Name: Chablis
Range: Tradition
Vintage: 2016
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: 10,40 Ha, 25.69 acres

Plantation: 2270 vines/acres

Yield: 23 Hl/acre 5 glasses /vine

Average Age of the Vines: 27 years old

Soil: Chalky clayey soil

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
Maturing on the Lees: Yes

BOTTLED

Bottled Date: 24th July, 2017
Process Period: 08 Months

TECHNICAL DATA

Alcohol level : 12,37 %
Acid level : 3.79 g/l
Glucose+Fructose : 1.5 g/l
Total production: 22.000 bt