

Guillaume Vrignaud

Chablis "Les Champréaux" _____ 2015



WINE IDENTIFICATION

Wine Name: Chablis "Les Champréaux"
Single Vineyard
Vintage: 2015
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 : Excellent in the aperitif, it can also accompany warm starters of fish or seafood's.

Characteristics: It is a fruity wine to the slightly vanilla nose which offers a round and greedy mouth.

Potential Aging: 7 years
Maturity: between 3 and 5 years
Winemaker's Mark: 97

VINEYARD

Spot's Name: Champréaux,
Surface: 2 Ha 68
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 sunny and mild weather of spring, when the water deficit does not yet feel too, favors a rapid recovery of vegetation. Bud and flowering takes place in a few days early. The summer combines extreme heat, drought and sunshine. Thanks to the resilience of the vine and the saving rain, this second wind gives grapes of exceptional quality. The health status is excellent. The harvest takes place in a few weeks on the entire region. In late September, the harvest is completed in 2015, while the vine leaves still wear a nice green color.

Harvest Date : 07/09/2015
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 barrel
Maturing on the Lees: Yes

BOTTLED

Bottled Date: 21/06/2016
Process Period: 09 MONTHS

TECHNICAL DATA

Alcohol level: 12.77
Acid level: 3.43
Reduced sugar: 3.7
Production : 6650 bouteilles