

# Guillaume Vrignaud

## Chablis "Les Champréaux" \_\_\_\_\_ 2017



### WINE IDENTIFICATION

Wine Name: Chablis "Les Champréaux"  
Single Vineyard  
Vintage: 2017  
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: Champreaux,  
Surface: 2 Ha 68  
Plantation: 2270 vines/acres  
Average Age of the Vines: 27 years old  
Soil: Chalky clayey soil

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 and oak barrel  
Maturing on the Lees: Yes

### BOTTLED

Bottled Date: 24/10/2018  
Process Period: 09 MONTHS

### TECHNICAL DATA

Alcohol level: 12.46  
Acid level: 4.28  
Fructose + Glucose : 1.4  
Production : 8300 litres