

Guillaume Vrignaud

Chablis "Les Champréaux"

2019



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

Average Age of the Vines: 27 years old

Soil: Chalky clayey soil

Climate: The first quarter of the year turns out to be milder than normal and without rain; in spring, alternation of very cold and hot periods which slow down ripening. Rains in August finally allow it to really start. Maturation then evolves at a sustained rate and the sugars continue to progress to reach a very good level. The necessary and sufficient presence of tartaric acid in the musts made it possible to maintain good balances. 2019 ranks (again) among hot and dry vintages with strong maturity. Even if the quantity of harvest is low, in particular due to climatic phenomena and physiological accidents, the fact remains that this vintage will be remembered.

Harvest Date : 07/09/2019

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: 27/07/2020

Process Period: 09 MONTHS

TECHNICAL DATA

Alcohol level: 12.89

Acid level: 3.73

Fructose + Glucose : 2.0

Production : 4100 liters

WINE IDENTIFICATION

Wine Name: Chablis "Les Champréaux

Single Vineyard

Vintage: 2019

Wine Appellation: Chablis

Production Area: Burgundy, France

Wine Colour: White

Type of Grape: 100% Chardonnay

Winemaker's Name: Guillaume Vrignaud

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