

# Guillaume Vrignaud

## Chablis "Les Champréaux"

2020



### 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: After the mildest winter since the beginning of the 20th century, the mild temperatures at the beginning of March favor an early recovery of vegetation.

Temperatures rise rapidly in May and June, heat wave in August. The high temperatures suggest a lack of acidity, but the acid potential of the grapes is maintained thanks to the high tartaric acid contents.

The harvest begins early in september thanks to the good weather conditions which persist. These will allow the latest plots to achieve good maturity, which can sometimes lead to over-maturity phenomena.

This 2020 vintage will be remembered because, in the context of climate change, it could be representative of the vintages to come.

Harvest Date : 07/09/2020

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: 24/01/2022

Process Period: 09 MONTHS

### TECHNICAL DATA

Alcohol level: 12.37

Acid level: 3.34

Production : 2000 liters

### WINE IDENTIFICATION

Wine Name: Chablis "Les Champréaux

Single Vineyard

Vintage: 2020

Wine Appellation: Chablis

Production Area: Burgundy, France

Wine Colour: White

Type of Grape: 100% Chardonnay

Winemaker's Name: Guillaume Vrignaud

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