

Guillaume Vrignaud

Chablis "Les Champréaux" _____ 2021



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: A mild winter, followed by summer temperatures at the end of March, left fragile buds uncovered. In April, a mass of polar air causes black frosts. In June, thanks to a rise in the thermometer, the vines made up for the accumulated delay. In July, favored by the rainfall, the vine grows, but bears little fruit. Mid-August, the rains stop, the maturity of the grapes changes little during September. The harvest starts around September 20. The tension of the wines, a marker of typicality in Chablis, is very present, preserved by rather cool weather conditions. This vintage is therefore historically low in volume, but classic in its profile.

Harvest Date : 07/09/2021

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: 28/11/2022

Process Period: 09 MONTHS

TECHNICAL DATA

Alcohol level: 12.02

Acid level: 3.91

Production : 2100 liters

WINE IDENTIFICATION

Wine Name: Chablis "Les Champréaux

Single Vineyard

Vintage: 2021

Wine Appellation: Chablis

Production Area: Burgundy, France

Wine Colour: White

Type of Grape: 100% Chardonnay

Winemaker's Name: Guillaume Vrignaud

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