

# Guillaume Vignaud

## Chablis 1er Cru Fourchaume

2017



### TASTING

Tasting Temperature: 14°C  
Food Suggestion: This wine goes well with Lobster, cold fish, Sea food, or fish cooked in sauce. It can also be served with Goat Cheese or simply as an aperitif.  
Characteristics: Mineral taste, floral and gun flint aromas mingle on the nose while the palate is complex and full-bodied, with citrus and ripe fruits, and a long finish.  
Potential Aging: 15 years  
Maturity: between 5 and 7 years  
Winemaker's Mark: 96

### VINEYARD

Spot's Name: Fourchaume  
Surface: 4,00 Ha  
Total Production: 82.52 hl  
Yield: 15 Hl/Ha  
Average age of the vines: 30 years old  
Soil: Calcaire sur Kimméridgien  
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  
Maturing on the lees: Yes

### BOTTLED

Bottled date: 24/10/2018  
Process Period: 12 Months

### TECHNICAL DATA

Alcohol level: 12.44  
Acid level: 4.32  
Glucose+Fructose: 2.0

### WINE IDENTIFICATION

Wine Name : Chablis 1er Cru Fourchaume  
Range: Tradition  
Vintage: 2017  
Wine Appellation: Chablis 1er Cru  
Production Area: Burgundy, France  
Wine Colour: White  
Type of grape: 100% Chardonnay  
Winemaker's Name: Guillaume Vignaud