

# Guillaume Vrignaud

Chablis 1er Cru Mont de Milieu

2016



## TASTING

Tasting temperature: 14°C

Food suggestion: This wine is recommended with snails or scallops. It also goes well with andouillettes.

Characteristics: Harmonious wine with aromas of fruits crystallized and flower fragrances. The mouth is lively and net, on iodine and minerality.

Potential Aging: 15 years

Maturity: between 5 and 7 years

Winemaker's Mark: 96

## VINEYARD

Spot's name: Mont de Milieu

Surface: 27 ares

Plantation: 5,600 pieds/Ha

Yield: 37 Hl/Ha

Average age of the vines: 40 Years old

Soil: Chalky clayey soil

Climate: The climate-related events of the spring amputated the harvest, which will doubtless be among the smallest of these last twenty years.

After a strong frost at the end of April, thunderstorms of hail then affected a part of the vineyard at the end of May, before a dry summer settles down.

The vineyard took advantage of the summer to develop graps and vegetation.

The vineyard presents nevertheless two opposite situations: little, even no harvest on the ice-cold or hailed plots of land, and on the contrary, beautiful yields on the saved sectors.

White wines of Chablis present an aromatic pallet marked by white fruits.

Harvest date: 07/09/2016

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: 24/07/2017

Process period: 9 Months

## TECHNICAL DATA

Alcohol level: 13.26

Acid level: 3.54

Production: 1000 liters

## WINE IDENTIFICATION

Wine name: Chablis 1er Cru Mont de Milieu

Range: Tradition

Vintage: 2016

Wine Appellation: Chablis 1er Cru

Production area: Burgundy, France

Wine Colour: White

Type of grapes: 100% Chardonnay

Winemaker's name: Guillaume Vrignaud