

Guillaume Vrignaud

Chablis 1er Cru Mont de Milieu

2018



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

Average age of the vines: 40 Years old

Soil: Chalky clayey soil

Climate: After a mild winter, vegetation starts early and escapes frost. Spring is ideal and favours the good development of the vine.

From April to September, the vineyard experiences exceptional weather conditions with precipitation below normal seasonal levels, while sunshine and temperatures are above average. The hot and dry summer sets in permanently.

Thanks to the reserves replenished during the winter, the vines are able to withstand the drought and express themselves fully after two complicated years. The perfect state of health of the grapes allows us to harvest serenely at the rhythm of the evolution of maturity. The wines are complex and expressive, generous, with a preserved freshness.

Harvest date: 07/09/2018

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: 21/10/2019

Process period: 9 Months

TECHNICAL DATA

Alcohol level: 12.77

Acid level: 3.93

Production: 1892 liters

WINE IDENTIFICATION

Wine name: Chablis 1er Cru Mont de Milieu

Range: Tradition

Vintage: 2018

Wine Appellation: Chablis 1er Cru

Production area: Burgundy, France

Wine Colour: White

Type of grapes: 100% Chardonnay

Winemaker's name: Guillaume Vrignaud