

Guillaume Vrignaud

Petit Chablis

2016



TASTING

Tasting temperature: 10°C
Food suggestion: This wine is completed for the aperitif but also for all your summer meals.

Characteristics: At the same time fresh and fruity, it is characterized by notes of citrus fruits in the nose and mouth full of roundness.

Potential Aging: 3 years
Maturity: 1 years
Winemaker's mark: 95

VINEYARD

Spot's name: Chemin des Chaumes
Surface: 2.03 Ha
Plantation: 5,600 pieds/Ha
Yield: 60 Hl/Ha 5 glasses/vine
Average age of the vines: 10 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: 07/09/2017

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: 24/07/2017
Process period: 6 Months

TECHNICAL DATA

Alcohol level: 12,14 %
Acid level: 3.56
Reduced sugar: 3.80
PH level: 3.30
Total Production : 1523 bottles

WINE IDENTIFICATION

Wine name: Petit Chablis
Range: Tradition
Vintage: 2016
Wine Appellation: Petit Chablis
Production Area: Burgundy, France
Wine Colour: White
Type of grapes: 100% Chardonnay
Winemaker's name: Guillaume Vrignaud