

Guillaume Vrignaud

Petit Chablis

2015



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 sunny and mild weather of spring, when the water deficit does not yet feel too, favors a rapid recovery of vegetation. Bud and flowering takes place in a few days early. The summer combines extreme heat, drought and sunshine. Thanks to the resilience of the vine and the saving rain, this second wind gives grapes of exceptional quality. The health status is excellent. The harvest takes place in a few weeks on the entire region. In late September, the harvest is completed in 2015, while the vine leaves still wear a nice green color.

Harvest Date: 07/09/2015
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: MAY the 11, 2016
Process period: 6 Months

TECHNICAL DATA

Alcohol level: 12,62 %
Acid level: 3.36
Reduced sugar: 3.80
PH level: 3.29
Total Production : 23600 bottles

WINE IDENTIFICATION

Wine name: Petit Chablis
Range: Tradition
Vintage: 2015
Wine Appellation: Petit Chablis
Production Area: Burgundy, France
Wine Colour: White
Type of grapes: 100% Chardonnay
Winemaker's name: Guillaume Vrignaud