

# Chablis Grand Cru Blanchot

2012



## WINE IDENTIFICATION

Wine name: Chablis Grand Cru Blanchot

Range: Tradition Vintage: 2012

Wine Appellation: Chablis Grand Cru Production area: Burgundy, France

Wine Coulour: White

Type of grapes: 100% Chardonnay

## **TASTING**

Tasting temperature: 14°C

Food suggestion: This wine was very good with grilled poultry or with a fine sauce but also of noble fish as the turbot or the bar. Characteristics: It is a wine of a big delicacy, full of elegance and vivacity and nice fruity. The nose is on mineral notes then of linden, the dress is green bright. It keeps a big persistence at the end of mouth.

Potential Aging: 30 years Maturity: between 8 and 15 years

Winemaker's mark: 96

### <u>VINEYARD</u>

Spot's name: Blanchot Plantation: 5,630 pieds/Ha

Yield: 40 Hl/Ha 2 glasses/vine

Average age of the vines: 40 years old

Soil: Chalky clavey soil

Climate: After rather soft January, cold and dry February, the sweetness of March favors a resumption of the vineyard leading to predict an early vintage wine. But some spring frosts, on one very perturbed June and rainy July slowed down strongly this advance. August knew one week very strong hot season pulling a loss of additional harvest. Beautiful September allowed the grapes to obtain their maturity. The grape harvests finally took place in a normal period. The vintage 2012 distinguishes itself by a very whimsical weather report and a yield in the harvest relatively low with nevertheless a beautiful balance, of the delicacy and a beautiful concentration. Harvest date: October 2<sup>nd</sup>, 2012

Ouality of the vintage: \*\*\*\*\*

## ALCOHOLIC FERMENTATION

Temperature control: 18°C Fermentation period: 10 days Yeast: Selection bourgoblanc

## MALOLACTIC FERMENTATION

Malolactic fermentation: 100%

Bacteria: Natural

#### **MATURING**

Volume: Stainless Steel vat Maturing on the lees: yes

### BOTTLED

Bottled date: September 9<sup>th</sup>, 2013 Process period: 12 Month

## TECHNICAL DATA

Alcohol level: 13,00 % Acid level: 3,60 g/l AT Reduced sugar: 0,00 g/l

PH level: 3.44

Total Production: 1000 bottles