

Domaine Vrignaud

PROPRIETAIRE - RECOLTANT
www.domaine-vrignaud.com

Chablis 1er Cru Mont de Milieu

2012



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: 57 Hl/Ha
5 glasses/vine
Average age of the vines: 37 Years old
Soil: Chalky clayey 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: September 29th, 2012
Quality 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: June 14th, 2012
Process period: 9 Months

TECHNICAL DATA

Alcohol level: 13 %
Acid level: 3,44 g/l AT
Reduced sugar: 0g/l
PH level: 3.32
Production: 1000 Bottles

WINE IDENTIFICATION

Wine name: Chablis 1er Cru Mont de Milieu
Range: Tradition
Vintage: 2012
Wine Appellation: Chablis 1er Cru
Production area: Burgundy, France
Wine Colour: White
Type of grapes: 100% Chardonnay
Winemaker's name: Guillaume Vrignaud