

Domaine Vrignaud

PROPRIETAIRE - RECOLTANT
www.domaine-vrignaud.com

Petit Chablis

2012



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: 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 27th, 2012

Quality of the vintage: *****

ALCOHOLIC FERMENTATION

Temperature control: 18°C
Fermentation Period: 15 days

MALOLACTIC FERMENTATION

Malolactic fermentation: 100%
Bacteria: Natural

MATURING

Volume: Stainless steel vat
Maturing on the lees: Yes

BOTTLED

Bottled date: April 5th, 2013
Process period: 6 Months

TECHNICAL DATA

Alcohol level: 12,50 %
Acid level: 6.12g/l AT
Reduced sugar: 1.50 g/l
PH level: 3.30
Total Production : 1100 Cases

WINE IDENTIFICATION

Wine name: Petit Chablis

Range: Tradition

Vintage: 2012

Wine Appellation: Petit Chablis

Production Area: Burgundy, France

Wine Colour: White

Type of grapes: 100% Chardonnay

Winemaker's name: Guillaume Vrignaud