

Chablis 1er Cru Fourchaume « Les Vaupulans »

2020



WINE IDENTIFICATION

Wine Name : Chablis 1er Cru Fourchaume « Les Vaupulans »

Single Vineyard Vintage: 2020

Wine Appellation: Chablis 1er Cru Production Area: Burgundy, France

Wise Colors White

Wine Colour: White

Type of grape: 100% Chardonnay Winemaker's Name: Guillaume Vrignaud

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TASTING

Tasting Temperature: 14°C

Food Suggestion: It will accompany very well poultry in sauces as supreme of guinea fowls with the cream or slightly spiced dishes.

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Characteristics: Nose in the grilled and brioche and the slightly acid and mineral

mouth, the wine of a big delicacy!

Potential Aging: 20 years Maturity: between 5 and 7 years Winemaker's Mark: 96

VINEYARD

Spot's Name: Fourchaume

Surface: 85 ares

Plantation: 5,600 pieds/Ha Average age of the vines: 30 years Soil: Calcaire sur Kimméridgien

Climate: After the mildest winter since the beginning of the 20th century, the mild temperatures at the beginning of March favor an early recovery of vegetation.

Temperatures rise rapidly in May and June, heat wave in August. The high temperatures suggest a lack of acidity, but the acid potential of the grapes is maintained thanks to the high tartaric acid contents.

The harvest begins early in september thanks to the good weather conditions which persist. These will allow the latest plots to achieve good maturity, which can sometimes lead to over-maturity phenomena.

This 2020 vintage will be remembered because, in the context of climate change, it could be representative of the vintages to come.

Harvest date: 05/09/2020 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 and oak barrels

Maturing on the lees: Yes

BOTTLED

Bottled date: 24/01/2022 Process Period: 11 Months

TECHNICAL DATA

Alcohol level: 12.55 Acid level: 3.37

Total Production: 2100 liters