

Guillaume Vrignaud

Chablis 1er Cru Fourchaume « Les Vaupulans »

2021



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.

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: A mild winter, followed by summer temperatures at the end of March, left fragile buds uncovered. In April, a mass of polar air causes black frosts. In June, thanks to a rise in the thermometer, the vines made up for the accumulated delay. In July, favored by the rainfall, the vine grows, but bears little fruit. Mid-August, the rains stop, the maturity of the grapes changes little during September. The harvest starts around September 20. The tension of the wines, a marker of typicality in Chablis, is very present, preserved by rather cool weather conditions. This vintage is therefore historically low in volume, but classic in its profile.

Harvest date: 05/09/2021

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: 28/11/2022

Process Period: 11 Months

TECHNICAL DATA

Alcohol level: 12.56

Acid level: 3.76

Total Production: 2000 liters

WINE IDENTIFICATION

Wine Name : Chablis 1er Cru

Fourchaume « Les Vaupulans »

Single Vineyard

Vintage: 2021

Wine Appellation: Chablis 1er Cru

Production Area: Burgundy, France

Wine Colour: White

Type of grape: 100% Chardonnay

Winemaker's Name: Guillaume Vrignaud

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