

Domaine Vrignaud

PROPRIETAIRE - RECOLTANT
www.domaine-vrignaud.com

Chablis "Les Champréaux" _____ 2014



TASTING

Tasting Temperature: 12°C, 50°F
Food suggestion : Excellent in the aperitif, it can also accompany warm starters of fish or seafood's.

Characteristics: It is a fruity wine to the slightly vanilla nose which offers a round and greedy mouth.

Potential Aging: 7 years
Maturity: between 3 and 5 years
Winemaker's Mark: 97

VINEYARD

Spot's Name: Champreaux,
Surface: 2 Ha 68
Plantation: 2270 vines/acres
Yield: 23 Hl/acre 5 glasses /vine
Average Age of the Vines: 27 years old
Soil: Chalky clayey soil
Climate: After a soft and dry winter, the sweetness of March favors a business resumption of the vine leading to predict an early vintage wine. The spring quickly settles down with a big drought in March April. In May bring saving rains and the flower is made in June in excellent conditions. After a strongly rainy summer, the heat of September insures a perfect ripening and plentiful grape harvests. The vintage 2014 is endowed with a potential of very interesting ageing, endowed with a completed balance acidity / sugar, many noses and a beautiful concentration.
Harvest Date: 15/09/2014
Quality of the Vintage: *****

ALCOHOLIC FERMENTATION

Temperature Control: 18°C, 57°F
Fermentation Period: 16 days
Yeast: Selection VL1 Zymaflore

MALOLACTIC FERMENTATION

Malolactic Fermentation: 100%
Bacteria: Natural

MATURING

Volume: Stainless steel vat and oak barrel
Maturing on the Lees: Yes

BOTTLED

Bottled Date: 08/07/2015
Process Period: 09 MONTHS

TECHNICAL DATA

Alcohol level: 12.49 %
Acid level: 4.26 g/L
Reduced sugar: 1.1 g/L

WINE IDENTIFICATION

Wine Name: Chablis "Les Champréaux"
Single Vineyard
Vintage: 2014
Wine Appellation: Chablis
Production Area: Burgundy, France
Wine Colour: White
Type of Grape: 100% Chardonnay
Winemaker's Name: Guillaume Vrignaud