

# Domaine Vrignaud

PROPRIETAIRE - RECOLTANT  
www.domaine-vrignaud.com

## Chablis 1er Cru Fourchaume

2013



### TASTING

Tasting Temperature: 14°C  
Food Suggestion: This wine goes well with Lobster, cold fish, Sea food, or fish cooked in sauce. It can also be served with Goat Cheese or simply as an aperitif.  
Characteristics: Mineral taste, floral and gun flint aromas mingle on the nose while the palate is complex and full-bodied, with citrus and ripe fruits, and a long finish.

Potential Aging: 15 years  
Maturity: between 5 and 7 years  
Winemaker's Mark: 96

### VINEYARD

Spot's Name: Fourchaume  
Surface: 4,70 Ha  
Plantation: 5,600 pieds/Ha  
Yield: 57 Hl/Ha 5 glasses/vine  
Average age of the vines: 25 years old.  
Soil: Calcaire sur Kimméridgien  
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 2013 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: 02/10/2013  
Quality of the vintage: \*\*\*\*\*

### ALCOHOLIC FERMENTATION

Temperature control: 18°C, 57°F  
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: 10<sup>th</sup> sept. 2014  
Process Period: 15 Months

### TECHNICAL DATA

Alcohol level: 12,91 %  
Acid level: 3,82 g/l AT  
Reduced sugar: 0 g/l  
PH level: 3.22  
Total Production: 1300 Cases

### WINE IDENTIFICATION

Wine Name : Chablis 1er Cru  
Fourchaume  
Range: Tradition  
Vintage: 2013  
Wine Appellation: Chablis 1er Cru  
Production Area: Burgundy, France  
Wine Colour: White  
Type of grape: 100% Chardonnay  
Winemaker's Name: Guillaume Vrignaud