

Domaine Vrignaud

PROPRIETAIRE - RECOLTANT
www.domaine-vrignaud.com

Chablis 1er Cru Fourchaume _____ 2008



WINE IDENTIFICATION

Wine Name : Chablis 1er Cru
Fourchaume
Range: Tradition
Vintage: 2008
Wine Appellation: Chablis 1er Cru
Production Area: Burgundy, France
Wine Colour: White
Type of grape: 100% Chardonnay
Winemaker's Name: Guillaume Vrignaud

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, Pasta Salad or simply as an aperitif.

Characteristics: The nose is on the ripe fruit and the mouth has a nice minerality so typical of Fourchaumes!
Potential Aging: 20 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: The beginning of the year started in a relating freshness and a rather changeable meteorology. The flower was made for the showery and rather cool period. Later, climate remained unsettled and the véraison was made only from mid-August. Then a very nice September with a light wind from the north allowed the grapes to end up maturing in a satisfactory health state. The vintage should be not very quantitative but very qualitative with an ideal equilibrium between sugar and acidity.
Harvest date: October 2nd, 2008
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: 24th August, 2009
Process Period: 11 Months

TECHNICAL DATA

Sugar level at harvest: 213
Alcohol level: 13,08 %
Acid level: 4,05 g/l AT
Reduced sugar: 0,50 g/l
PH level: 3.17
Calories par glass: -
Total Production: 2750 Cases