

Domaine Vrignaud

PROPRIETAIRE - RECOLTANT
www.domaine-vrignaud.com

Chablis 1er Cru Fourchaume _____ 2009



TASTING

Tasting Temperature: 14°C
Food Suggestion: To drink throughout a meal on seafoods, fish in sauce or a goat cheese.
Characteristics: Delicate nose was marked by citrus fruits, the fresh and slightly acid mouth is supported by a mineral bottom.
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: After a long and strict winter, the spring knew well brought up temperatures avoiding any risk of late frost so. June and July were in normal but the summer indeed became established in August bringing sun and warmth until mid-September . 2009 knew a quick and homogeneous flowering time. The sparseness of rain reduced outputs, brought down acidity and to augment the natural degree, the promises of a very nice vintage.
Harvest date: 24/09/2009
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: 26th October, 2010
Process Period: 13 Months

TECHNICAL DATA

Alcohol level: 13,09 %
Acid level: 3,25 g/l AT
Reduced sugar: 0,40 g/l
PH level: 3.17
Total Production: 800 Cases

WINE IDENTIFICATION

Wine Name : Chablis 1er Cru
Fourchaume
Range: Tradition
Vintage: 2009
Wine Appellation: Chablis 1er Cru
Production Area: Burgundy, France
Wine Colour: White
Type of grape: 100% Chardonnay
Winemaker's Name: Guillaume Vrignaud