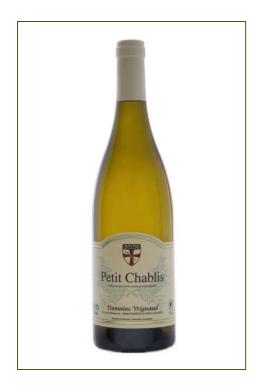


## PROPRIETAIRE - RECOLTANT www.domaine-vrignaud.com

# Petit Chablis

2007



### **WINE IDENTIFICATION**

Wine name: Petit Chablis

Range: Tradition Vintage: 2007

Wine Appellation: Petit Chablis Production Area: Burgundy, France

Wine Coulour: White

Type of grapes: 100% Chardonnay Winemaker's name: Guillaume Vrignaud

#### **TASTING**

Tasting temperature: 10°C

Food suggestion: Perfect as an aperitif, accompanies every fish, poultry and grilled meats. Very good for picnics and barbecues. Characteristics: Gold yellow. A perfume of mint and liquorice. Cool and very fruity with aromas of grapefruit.

Potential Aging: 7 years Maturity: 3 years Winemaker's mark: 92

#### VINEYARD

Spot's name: Chemin des Chaumes

Surface: 0,56 Ha

Plantation: 5,600 pieds/Ha Yield: 59 Hl/Ha 5 glasses/vine Average age of the vines: 5 Years old

Soil: Chalky clavey soil

Climate: A very mild winter and a sunny weather in April and May. Then the cool and wet summer reduces the advance of the vintage. And fortunately the beginning of September was very sunny. That's why we could harvest the grapes with unexpected health.

Harvest date: 12/09/2007 Quality of the vintage: \*\*\*\*\*

## ALCOHOLIC FERMENTATION

Temperature control: 18°C Fermentation Period: 10 days

Yeast: Selection VL1

## MALOLACTIC FERMENTATION

Malolactic fermentation: 100%

Bacteria: Natural

## **MATURING**

Volume: Stainless steel vat Maturing on the lees: Yes

# **BOTTLED**

Bottled date: March 15<sup>th</sup>, 2008 Process period: 6 Month

#### TECHNICAL DATA

Sugar level at harvest:198 g/l Alcohol level: 12,50 % Acid level:6,15 g/l AT Reduced sugar: 0,90 g/l

PH level: 3.22

Calories per glass: 149,29 Kcal Total Production : 250 Cases