

Domaine Vrignaud

PROPRIETAIRE - RECOLTANT
www.domaine-vrignaud.com

Petit Chablis

2010



TASTING

Tasting temperature: 10°C
Food suggestion: An ideal wine for all the entries but also very refreshing in aperitif!
Characteristics: This wine, pure and fresh, is fine and elegant. The very present acidity gives us a beautiful balance on to aromas of fruits of type citrus fruits.
Potential Aging: 4 years
Maturity: 2 years
Winemaker's mark: 94

VINEYARD

Spot's name: Chemin des Chaumes
Surface: 1,02 Ha
Plantation: 5,600 pieds/Ha
Yield: 59 Hl/Ha 5 glasses/vine
Average age of the vines: 8 Years old
Soil: Chalky clayey soil
Climate: The winter was long, very cold and snow-covered. The spring began with temperatures slightly superior to the normal but the month of May was colder. The flower made in two phases what pulled phenomena of *öcoulure* and *ömillerandage* so that in the grape harvest the returns were lower. The weight of the grapes was never so weak. If the beginning of year was rather dry, the summer and September knew precipitation in increase with regard to the average. Nevertheless, grapes took advantage of the end of August and the light bright spell to progress in maturity on a suitable rhythm. The grape harvests began with a small week of gap with regard to the average.
Harvest date: September 20th, 2010
Quality of the vintage: *****

ALCOHOLIC FERMENTATION

Temperature control: 18°C
Fermentation Period: 20 days

MALOLACTIC FERMENTATION

Malolactic fermentation: 100%
Bacteria: Natural

MATURING

Volume: Stainless steel vat
Maturing on the lees: Yes

BOTTLED

Bottled date: June 6th, 2011
Process period: 9 Months

TECHNICAL DATA

Alcohol level: 12,52 %
Acid level: 4,08 g/l AT
Reduced sugar: 1,70 g/l
PH level: 3.30
Total Production : 640 Cases

WINE IDENTIFICATION

Wine name: Petit Chablis
Range: Tradition
Vintage: 2010
Wine Appellation: Petit Chablis
Production Area: Burgundy, France
Wine Colour: White
Type of grapes: 100% Chardonnay
Winemaker's name: Guillaume Vrignaud