

Domaine Vrignaud

PROPRIETAIRE - RECOLTANT
www.domaine-vrignaud.com

Petit Chablis

2011



WINE IDENTIFICATION

Wine name: Petit Chablis
Range: Tradition
Vintage: 2011
Wine Appellation: Petit Chablis
Production Area: Burgundy, France
Wine Colour: White
Type of grapes: 100% Chardonnay
Winemaker's name: Guillaume Vrignaud

TASTING

Tasting temperature: 10°C
Food suggestion: An ideal wine for all the entries but also very refreshing in aperitif!
Characteristics: This wine is characterized by real aromas of citrus fruits accompanied with some floral notes. A beautiful balance strengthened by a beautiful roundness in mouth..
Potential Aging: 3 years
Maturity: 1 years
Winemaker's mark: 95

VINEYARD

Spot's name: Chemin des Chaumes
Surface: 1,43 Ha
Plantation: 5,600 pieds/Ha
Yield: 60 Hl/Ha 5 glasses/vine
Average age of the vines: 10 Years old
Soil: Chalky clayey soil
Climate: The sweetness of the first months of the year allows a fast resumption of the vegetation at the end of March. The stage at the "mi-débourement" is quickly affected making of 2011 a new premature year. The bloom is made in the sweetness. The temperatures superior to the average create an important hydric deficit. The first rains arrive only at the beginning of June and are sometimes accompanied with hailstorm causing damages to the crops. The situation of July with stormy rains and fresh temperatures delays the precocity of the vintage. In August settles down an alternation of warmth and cold. Nevertheless the maturation continues and the grape harvests begin slowly on September 5th under the sun. The main characteristic of these vintage is a balance between sugars /acidity of very good quality.
Harvest date: September 6th, 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: March 28th, 2012
Process period: 6 Months

TECHNICAL DATA

Alcohol level: 12,44 %
Acid level: 5,13 g/l AT
Reduced sugar: 0,00 g/l
PH level: 3.30
Total Production : 1000 Cases