

Guillaume Vrignaud

Chablis 1er Cru Fourchaume

2015



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 or simply as an aperitif.
Characteristics: Mineral taste, floral and gun flint aromas mingle on the nose while the palate is complex and full-bodied, with citrus and ripe fruits, and a long finish.

Potential Aging: 15 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 sunny and mild weather of spring, when the water deficit does not yet feel too, favors a rapid recovery of vegetation. Bud and flowering takes place in a few days early. The summer combines extreme heat, drought and sunshine. Thanks to the resilience of the vine and the saving rain, this second wind gives grapes of exceptional quality. The health status is excellent. The harvest takes place in a few weeks on the entire region. In late September, the harvest is completed in 2015, while the vine leaves still wear a nice green color.
Harvest date: 07/09/2015
Quality of the vintage: *****

ALCOHOLIC FERMENTATION

Temperature control: thermoregulation
Fermentation period: 5 months
Yeast: Natural

MALOLACTIC FERMENTATION

Malolactic fermentation: 100%
Bacteria: Natural

MATURING

Volume: Stainless steel vat
Maturing on the lees: Yes

BOTTLED

Bottled date: 21/06/2016
Process Period: 10 Months

TECHNICAL DATA

Alcohol level: 13.04
Acid level: 3.14
Reduced sugar: 2.4
Total Production: 25400 bouteilles

WINE IDENTIFICATION

Wine Name : Chablis 1er Cru
Fourchaume
Range: Tradition
Vintage: 2015
Wine Appellation: Chablis 1er Cru
Production Area: Burgundy, France
Wine Colour: White
Type of grape: 100% Chardonnay
Winemaker's Name: Guillaume Vrignaud