

Guillaume Vrignaud

Chablis Grand Cru Blanchot

2015



TASTING

Tasting Temperature: 14°C

Food Suggestion: This wine must accompany crustaceans, grilled or with a fine sauce, also noble fish such as turbot or bar.

Characteristics: It is a wine of great finesse, full of elegance and vivacity with a pleasant fruity. The nose is on mineral notes then lime, its dress is shiny green gold. He keeps a great persistence at the end of his mouth.

Potential Aging: 30 years

Maturity: between 8 and 15 years

Winemaker's Mark: 96

VINEYARD

Spot's Name: Blanchot

Plantation: 5,63 pieds/Ha

Average age of the vines: 40 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: 24/07/2017

Process Period: 15 Months

TECHNICAL DATA

Alcohol level: 12.46

Acid level: 3.03

Glucose Fructose : -1

Total Production: 1066 bottles

WINE IDENTIFICATION

Wine Name : Chablis Grand Cru Blanchot

Range: Tradition

Vintage: 2015

Wine Appellation: Chablis Grand Cru

Production Area: Burgundy, France

Wine Colour: White

Type of grape: 100% Chardonnay

Winemaker's Name: Guillaume Vrignaud