

Guillaume Vrignaud

Chablis 1er Cru Fourchaume

2021



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: 4,00 Ha
Total Production: 16800 bt
Average age of the vines: 30 years old
Soil: Calcaire sur Kimméridgien
Climate: A mild winter, followed by summer temperatures at the end of March, left fragile buds uncovered. In April, a mass of polar air causes black frosts. In June, thanks to a rise in the thermometer, the vines made up for the accumulated delay. In July, favored by the rainfall, the vine grows, but bears little fruit. Mid-August, the rains stop, the maturity of the grapes changes little during September. The harvest starts around September 20. The tension of the wines, a marker of typicality in Chablis, is very present, preserved by rather cool weather conditions. This vintage is therefore historically low in volume, but classic in its profile.

Harvest date: 05/09/2021
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: 28/11/2022
Process Period: 12 Months

TECHNICAL DATA

Alcohol level: 12.46
Acid level: 3.94
Production : 14500 liters

WINE IDENTIFICATION

Wine Name : Chablis 1er Cru Fourchaume
Range: Tradition
Vintage: 2021
Wine Appellation: Chablis 1er Cru
Production Area: Burgundy, France
Wine Colour: White
Type of grape: 100% Chardonnay
Winemaker's Name: Guillaume Vrignaud

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