



#### TASTING

Tasting Temperature: 12°C, 50°F  
Food suggestion: This wine can be served as aperitif and combines well with cold or hot fish dishes, poultry in white sauce and veined cheeses.

Characteristics: Pale yellow colour with lime tints. Citrus flavours mixed with white flower aromas. A touch of nervousness that highlights a fruity and balanced character.

Potential Aging: 10 years

Maturity: between 3 and 5 years

Winemaker's Mark: 95

#### VINEYARD

Spot's Name: La Bralée, Champreaux, Chasse Loup, Etang, Chemin des Chaumes, les Usages.

Surface: 13.88 Ha

Plantation: 2270 vines/acres

Yield: 30 hl/Ha

Average Age of the Vines: 30 years old

Soil: Chalky clayey soil

Climate: The first quarter of the year turns out to be milder than normal and without rain; in spring, alternation of very cold and hot periods which slow down ripening. Rains in August finally allow it to really start. Maturation then evolves at a sustained rate and the sugars continue to progress to reach a very good level. The necessary and sufficient presence of tartaric acid in the musts made it possible to maintain good balances. 2019 ranks (again) among hot and dry vintages with strong maturity. Even if the quantity of harvest is low, in particular due to climatic phenomena and physiological accidents, the fact remains that this vintage will be remembered.

Harvest Date: 04/09/2019

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: 27/07/2020

Process Period: 08 Months

#### TECHNICAL DATA

Alcohol level : 13.10

Acid level : 3.98

Glucose+Fructose : 1.8 g/l

Total production: 527 hl

#### WINE IDENTIFICATION

Wine Name: Chablis

Range: Tradition

Vintage: 2019

Wine Appellation: Chablis

Production Area: Burgundy, France

Wine Colour: White

Type of Grape: 100% Chardonnay

Winemaker's Name: Guillaume Vrignaud

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