

# Guillaume Vrignaud

## Chablis 1<sup>er</sup> cru Côtes de Fontenay — 2014



### TASTING

Tasting temperature: 14°C

Food suggestion: Very good with salmon, Lobster. Particularly good with the poultry and white meats in sauce.

Characteristics: Gold Yellow. Smart and mineral nose with a top of hazelnut and peach. The age of grapevines gives the body and an extra-concentration in the wine. discreet in the palate, with aromas of white fruits, finally both are excellent in length and delicacy.

Potential Aging: 30 years

Maturity: between 7 and 10 years

Winemaker's mark: 96

### VINEYARD

Spot's name: Côtes de Fontenay

Surface: 1,23 Ha

Plantation: 5,630 pieds/Ha

Yield: 40 Hl/Ha

2 glasses/vine

Average age of the vines: 56 years old

Soil: Chalky clayey soil

Climate: after a soft and dry winter, the sweetness of March favors a business resumption of the vine leading to predict an early vintage wine. The spring quickly settles down with a big drought in March April. In May bring saving rains and the flower is made in June in excellent conditions. After a strongly rainy summer, the heat of September insures a perfect ripening and plentiful grape harvests. The vintage 2014 is endowed with a potential of very interesting ageing, endowed with a completed balance acidity / sugar, many noses and a beautiful concentration.

Harvest date: 03/10/2014

Quality of the vintage: \*\*\*\*\*

### ALCOHOLIC FERMENTATION

Temperature control: 18°C

Fermentation period: 13 days

Yeast: Selection bourgoblanc

### 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: 12 Months

### TECHNICAL DATA

Alcohol level: 12.89%

Acid level: 4.06 g/l AT

Glucose+Fructose : -1 g/l

Total Production: 5330 Bottles

### WINE IDENTIFICATION

Wine name: Chablis 1er Cru Fourchaume

Climat : Côtes de Fontenay

Vintage : 2014

Wine Appellation: Chablis 1er Cru

Production area: Burgundy, France

Wine Colour: White

Type of grapes: 100% Chardonnay

Winemaker's name : Guillaume Vrignaud