

# Guillaume Vrignaud

## Chablis "Les Champréaux" \_\_\_\_\_ 2018



### WINE IDENTIFICATION

Wine Name: Chablis "Les Champréaux"  
Single Vineyard  
Vintage: 2018  
Wine Appellation: Chablis  
Production Area: Burgundy, France  
Wine Colour: White  
Type of Grape: 100% Chardonnay  
Winemaker's Name: Guillaume Vrignaud

### TASTING

Tasting Temperature: 12°C, 50°F  
Food suggestion: Excellent in the aperitif, it can also accompany warm starters of fish or seafood's.

Characteristics: It is a fruity wine to the slightly vanilla nose which offers a round and greedy mouth.

Potential Aging: 7 years  
Maturity: between 3 and 5 years  
Winemaker's Mark: 97

### VINEYARD

Spot's Name: Champréaux,  
Surface: 2 Ha 68  
Plantation: 2270 vines/acres  
Average Age of the Vines: 27 years old  
Soil: Chalky clayey soil  
Climate: After a mild winter, vegetation starts early and escapes frost. Spring is ideal and favours the good development of the vine.

From April to September, the vineyard experiences exceptional weather conditions with precipitation below normal seasonal levels, while sunshine and temperatures are above average. The hot and dry summer sets in permanently.

Thanks to the reserves replenished during the winter, the vines are able to withstand the drought and express themselves fully after two complicated years. The perfect state of health of the grapes allows us to harvest serenely at the rhythm of the evolution of maturity. The wines are complex and expressive, generous, with a preserved freshness.

Harvest Date : 07/09/2018  
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 and oak barrel  
Maturing on the Lees: Yes

### BOTTLED

Bottled Date: 21/10/2019  
Process Period: 09 MONTHS

### TECHNICAL DATA

Alcohol level: 12.67  
Acid level: 3.64  
Fructose + Glucose : 1.3  
Production : 4000 litres