

Guillaume Vrignaud

Chablis "Les Champréaux"

2022



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 milder and drier winter than normal, the year 2022 begins like 2021, with spring frosts. Fortunately at the end of March, on the eve of the frosts, the vintage was a few days behind the average for the past 20 years, with vines at the bud swelling stage. The damage is proving to be disproportionate to that observed in 2021, even if, in certain early sectors, it is very real.

Spring is exceptionally warm and the rise in temperature in May gives a boost to vegetation. Full bloom is observed at the end of May.

The drought continues in July. The health of the vines is excellent until the harvest at the beginning of September.

Harvest Date : 07/09/2022

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: 11/03/2024

Process Period: 09 MONTHS

TECHNICAL DATA

Alcohol level: 12.36

Acid level: 3.91

Production : 4100 liters

WINE IDENTIFICATION

Wine Name: Chablis "Les Champréaux

Single Vineyard

Vintage: 2022

Wine Appellation: Chablis

Production Area: Burgundy, France

Wine Colour: White

Type of Grape: 100% Chardonnay

Winemaker's Name: Guillaume Vrignaud

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