

# Guillaume Vrignaud

## Chablis 1er Cru Fourchaume

2016



### 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  
Plantation: 5,600 pieds/Ha  
Yield: 15 Hl/Ha  
Average age of the vines: 30 years old  
Soil: Calcaire sur Kimméridgien  
Climate: The climate-related events of the spring amputated the harvest, which will doubtless be among the smallest of these last twenty years.  
After a strong frost at the end of April, thunderstorms of hail then affected a part of the vineyard at the end of May, before a dry summer settles down. The vineyard took advantage of the summer to develop graps and vegetation. The vineyard presents nevertheless two opposite situations: little, even no harvest on the ice-cold or hailed plots of land, and on the contrary, beautiful yields on the saved sectors.  
White wines of Chablis present an aromatic pallet marked by white fruits.

Harvest date: 07/09/2016  
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: 24/07/2017  
Process Period: 10 Months

### TECHNICAL DATA

Alcohol level: 13.00  
Acid level: 3.64  
Glucose+Fructose: 1.2  
Total Production: 6000 liters

### WINE IDENTIFICATION

Wine Name : Chablis 1er Cru Fourchaume  
Range: Tradition  
Vintage: 2016  
Wine Appellation: Chablis 1er Cru  
Production Area: Burgundy, France  
Wine Colour: White  
Type of grape: 100% Chardonnay  
Winemaker's Name: Guillaume Vrignaud