

Guillaume Vrignaud

Chablis 1er Cru Mont de Milieu

2021



TASTING

Tasting temperature: 14°C

Food suggestion: This wine is recommended with snails or scallops. It also goes well with andouillettes.

Characteristics: Harmonious wine with aromas of fruits crystallized and flower fragrances. The mouth is lively and net, on iodine and minerality.

Potential Aging: 15 years

Maturity: between 5 and 7 years

Winemaker's Mark: 96

VINEYARD

Spot's name: Mont de Milieu

Surface: 27 ares

Plantation: 5,600 pieds/Ha

Average age of the vines: 40 Years old

Soil: Chalky clayey soil

Climate: A mild winter, followed by summer temperatures at the end of March, left fragile buds uncovered. In April, a mass of polar air causes black frosts. In June, thanks to a rise in the thermometer, the vines made up for the accumulated delay. In July, favored by the rainfall, the vine grows, but bears little fruit. Mid-August, the rains stop, the maturity of the grapes changes little during September. The harvest starts around September 20. The tension of the wines, a marker of typicality in Chablis, is very present, preserved by rather cool weather conditions. This vintage is therefore historically low in volume, but classic in its profile.

Harvest date: 07/09/2021

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: 28/11/2022

Process period: 9 Months

TECHNICAL DATA

Alcohol level: 12.47

Acid level: 3.40

Production: 1200 liters

WINE IDENTIFICATION

Wine name: Chablis 1er Cru Mont de Milieu

Range: Tradition

Vintage: 2021

Wine Appellation: Chablis 1er Cru

Production area: Burgundy, France

Wine Colour: White

Type of grapes: 100% Chardonnay

Winemaker's name: Guillaume Vrignaud