

Guillaume Vrignaud

Chablis 1er Cru Mont de Milieu

2015



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
Yield: 57 Hl/Ha
5 glasses/vine
Average age of the vines: 37 Years old
Soil: Chalky clayey soil
Climate: The sunny and mild weather of spring, when the water deficit does not yet feel too, favors a rapid recovery of vegetation. Bud and flowering takes place in a few days early. The summer combines extreme heat, drought and sunshine. Thanks to the resilience of the vine and the saving rain, this second wind gives grapes of exceptional quality. The health status is excellent. The harvest takes place in a few weeks on the entire region. In late September, the harvest is completed in 2015, while the vine leaves still wear a nice green color.
Harvest date: 07/09/2015
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: 21/06/2016
Process period: 9 Months

TECHNICAL DATA

Alcohol level: 13.52
Acid level: 2.86
Reduced sugar: 1.7
Production: 2000 Bottles

WINE IDENTIFICATION

Wine name: Chablis 1er Cru Mont de Milieu
Range: Tradition
Vintage: 2015
Wine Appellation: Chablis 1er Cru
Production area: Burgundy, France
Wine Colour: White
Type of grapes: 100% Chardonnay
Winemaker's name: Guillaume Vrignaud