Domaine ignau

PROPRIETAIRE - RECOLTANT www.domaine-vrignaud.com

Chablis "Les Champréaux".



WINE IDENTIFICATION

Wine Name: Chablis "Les Champréaux Single Vineyard Vintage: 2013 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: Champreaux, Surface: 2 Ha 68 Plantation: 2270 vines/acres Yield: 23 Hl/acre 5 glasses /vine Average Age of the Vines: 27 years old Soil: Chalky clavey soil Climate: After rather soft January, cold and dry February, the sweetness of March favors a resumption of the vineyard leading to predict an early vintage wine. But some spring frosts, on one very perturbed June and rainy July slowed down strongly this advance. August knew one week very strong hot season pulling a loss of additional harvest. Beautiful September allowed the grapes to obtain their maturity. The grape harvests finally took place in a normal period. The vintage 2013 distinguishes itself by a very whimsical weather report and a yield in the harvest relatively low with nevertheless a beautiful balance, of the delicacy and a beautiful concentration. Harvest Date: 29/09/2013 Quality of the Vintage: *****

ALCOHOLIC FERMENTATION

2013

Temperature Control: 18°C, 57°F Fermentation Period: 16 days Yeast: Selection VL1 Zymaflore

MALOLACTIC FERMENTATION

Malolactic Fermentation: 100% Bacteria: Natural

MATURING

Volume: Stainless steel vat and oak barrel Maturing on the Lees: Yes

BOTTLED

Bottled Date: 10th September, 2014 Process Period: 12 Months

TECHNICAL DATA

Alcohol level: 11.99 % Acid level: 4.20g/l AT Reduced sugar: 0 g/l PH level: 3, 25 Total Production: 2700 Bottles