Domaine ignau

PROPRIETAIRE - RECOLTANT www.domaine-vrignaud.com

Chablis 1er Cru Fourchaume



WINE IDENTIFICATION

Wine Name : Chablis 1er Cru Fourchaume Range: Tradition Vintage: 2014 Wine Appellation: Chablis 1er Cru Production Area: Burgundy, France Wine Colour: White Type of grape: 100% Chardonnay Winemaker's Name: Guillaume Vrignaud

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: 4,70 Ha Plantation: 5,600 pieds/Ha Yield: 57 Hl/Ha 5 glasses/vine Average age of the vines: 25 years old. Soil: Calcaire sur Kimméridgien Climate: after a soft and dry winter, the sweetness of March favors a business resumption of the vine leading to predict an early vintage wine. The spring quickly settles down with a big drought in March April. In May bring saving rains and the flower is made in June in excellent conditions. After a strongly rainy summer, the heat of September insures a perfect ripening and plentiful grape harvests. The vintage 2014 is endowed with a potential of very interesting ageing, endowed with a completed balance acidity / sugar, many noses and a beautiful concentration. Harvest date: 15/09/2014 Ouality of the vintage: *****

ALCOHOLIC FERMENTATION

2014

Temperature control: 18°C, 57°F Fermentation period: 10 days Yeast: Selection Bourgoblanc

MALOLACTIC FERMENTATION

Malolactic fermentation: 100% Bacteria: Natural

MATURING

Volume: Stainless steel vat Maturing on the lees: Yes

BOTTLED

Bottled date: 10th Jun.2015 Process Period: 10 Months

TECHNICAL DATA

Alcohol level: 12,74 % Acid level: 4.29 g/l AT Reduced sugar: 0 g/l Total Production: 1300 Cases