

PROPRIETAIRE - RECOLTANT www.domaine-vrignaud.com

Chablis 1er Cru Fourchaume

2011



WINE IDENTIFICATION

Wine Name: Chablis 1er Cru

Fourchaume Range: Tradition Vintage: 2011

Wine Appellation: Chablis 1er Cru Production Area: Burgundy, France

Wine Coulour: White

Type of grape: 100% Chardonnay

Winemaker's Name: Guillaume Vrignaud

TASTING

Tasting Temperature: 14°C

Food Suggestion: Supernatural with

seafoods or fish in sauce.

Characteristics: Fresh and fruity nose, an ample and round mouth with a touch of

minerality.

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: The sweetness of the first months of the year allows a fast resumption of the vegetation at the end of March. The stage at the "mi-débourrement" is quickly affected making of 2011 a new premature year. The bloom is made in the sweetness. The temperatures superior to the average create an important hydric deficit. The first rains arrive only at the beginning of June and are sometimes accompanied with hailstorm causing damages to the crops. The situation of July with stormy rains and fresh temperatures delays the precocity of the vintage. In August settles down an alternation of warmth and cold. Nevertheless the maturation continues and the grape harvests begin slowly on September 5th under the sun. The main characteristic of these vintage is a balance

Harvest date: 10/09/2011
Quality of the vintage: *****

quality.

ALCOHOLIC FERMENTATION

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: 13th June, 2012 Process Period: 15 Months

TECHNICAL DATA

Alcohol level: 12,75 % Acid level: 3, 11 g/l AT Reduced sugar: 0 g/l

PH level: 3.32

Total Production: 1300 Cases

between sugars /acidity of very good