

PROPRIETAIRE - RECOLTANT www.domaine-vrignaud.com

Chablis 1er Cru Mont de Milieu

2008



WINE IDENTIFICATION

Wine name: Chablis 1er Cru Mont de

Milieu

Range: Tradition Vintage: 2008

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

Wine Coulour: White

Type of grapes: 100% Chardonnay Winemaker's name: Guillaume Vrignaud

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: 20 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: 35 Years old

Soil: Chalky clavey soil

Climate: The beginning of the year started in a relating freshness and a rather changeable meteorology. The flower was made for the showery and rather cool period. Later, climate remained unsettled and the véraison was made only from mid-August. Then a very nice September with a light wind from the north allowed the grapes to end up maturing in a satisfactory health state. The vintage should be not very quantitative but very qualitative with an ideal equilibrium between sugar and acidity.

Harvest date: October 5th, 2008 Quality of the vintage: *****

ALCOHOLIC FERMENTATION

Temperature control: 18°C Fermentation period: 10 days Yeast: Selection bourgoblanc

MALOLACTIC FERMENTATIN

Malolactic fermentation: 100%

Bacteria: Natural

MATURING

Volume: Stainless steel vat Maturing on the lees: Yes

BOTTLED

Bottled date: July 27th, 2009 Process period: 10 Month

TECHNICAL DATA

Alcohol level: 12,67 % Acid level: 3,72 g/l AT Reduced sugar 1,90 g/l PH level: 3,26

PH level: 3.26 Calories per glass: -Production: 190 Cases