

PROPRIETAIRE - RECOLTANT www.domaine-vrignaud.com

Chablis 1er Cru Mont de Milieu

2011



WINE IDENTIFICATION

Wine name: Chablis 1er Cru Mont de

Milieu

Range: Tradition Vintage: 2011

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: Floral and fruity nose with notes of white peach. The mouth is lively

and iodized.

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 clavey soil

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 between sugars /acidity of very good

Harvest date: September 7th, 2011 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: June 13th, 2012 Process period: 9 Months

TECHNICAL DATA

Alcohol level: 12.64 % Acid level: 3,34 g/l AT Reduced sugar: 0g/l PH level: 3.32

Production: 140 Cases