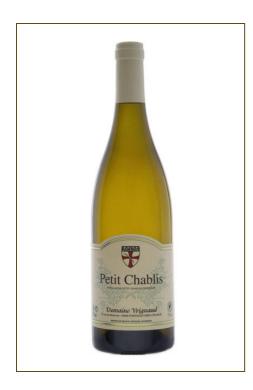


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# Petit Chablis

2008



#### WINE IDENTIFICATION

Wine name: Petit Chablis

Range: Tradition Vintage: 2008

Wine Appellation: Petit Chablis Production Area: Burgundy, France

Wine Coulour: White

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

#### **TASTING**

Tasting temperature: 10°C

Food suggestion: Perfect as an aperitif, accompanies every fish, poultry and grilled meats. Very good for picnics and barbecues. Characteristicss: Bright dress, nose of citrus fruit, lightly iodized, the mouth is full of freshness.

Potential Aging: 7 years Maturity: 3 years Winemaker's mark: 92

# **VINEYARD**

Spot's name: Chemin des Chaumes

Surface: 0,56 Ha

Plantation: 5,600 pieds/Ha Yield: 59 Hl/Ha 5 glasses/vine

Average age of the vines: 6 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 7<sup>th</sup>, 2008 Quality of the vintage: \*\*\*\*\*

### ALCOHOLIC FERMENTATION

Temperature control: 18°C Fermentation Period: 10 days

Yeast: Selection VL1

#### **MALOLACTIC FERMENTATION**

Malolactic fermentation: 100%

Bacteria: Natural

## **MATURING**

Volume: Stainless steel vat Maturing on the lees: Yes

# **BOTTLED**

Bottled date: July 27<sup>th</sup>, 2009 Process period: 9 MonthS

#### **TECHNICAL DATA**

Sugar level at harvest:198 g/l Alcohol level: 12,50 % Acid level:6,15 g/l AT Reduced sugar: 0,90 g/l

PH level: 3.22

Calories per glass: 149,29 Kcal Total Production : 250 Cases