

# Domaine Vrignaud

PROPRIETAIRE - RECOLTANT  
www.domaine-vrignaud.com

## Petit Chablis

2008



### TASTING

Tasting temperature: 10°C  
Food suggestion: Perfect as an aperitif, accompanies every fish, poultry and grilled meats. Very good for picnics and barbecues.  
Characteristics: 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 clayey 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

### WINE IDENTIFICATION

Wine name: Petit Chablis  
Range: Tradition  
Vintage: 2008  
Wine Appellation: Petit Chablis  
Production Area: Burgundy, France  
Wine Colour: White  
Type of grapes: 100% Chardonnay  
Winemaker's name: Guillaume Vrignaud