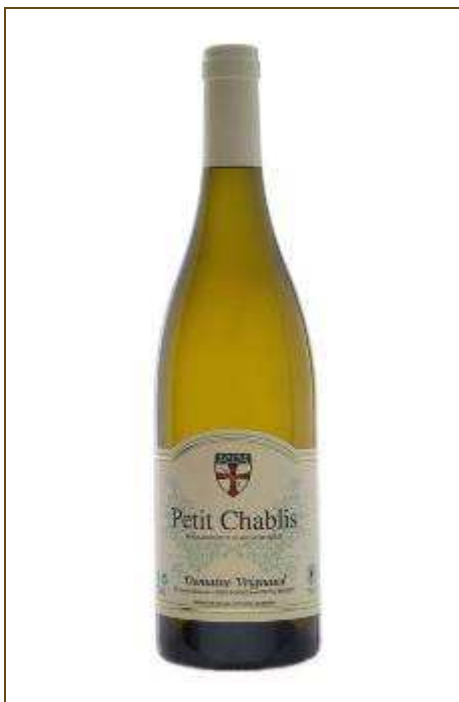


Domaine Vrignaud

PROPRIETAIRE - RECOLTANT
www.domaine-vrignaud.com

Petit Chablis

2009



TASTING

Tasting temperature: 10°C
Food suggestion: An ideal wine for the entries of sea foods but also for a dry goat cheese.
Characteristics: Bright dress, lively and fruity nose, the mouth is very agreeable in roundness, a very nice harmony.
Potential Aging: 4 years
Maturity: 2 years
Winemaker's mark: 94

VINEYARD

Spot's name: Chemin des Chaumes
Surface: 0,86 Ha
Plantation: 5,600 pieds/Ha
Yield: 59 Hl/Ha 5 glasses/vine
Average age of the vines: 7 Years old
Soil: Chalky clayey soil
Climate: After a long and strict winter, the spring knew well brought up temperatures avoiding any risk of late frost so. June and July were in normal but the summer indeed became established in August bringing sun and warmth until mid-September. 2009 knew a quick and homogeneous flowering time. The sparseness of rain reduced outputs, brought down acidity and to augment the natural degree, the promises of a very nice vintage.
Harvest date: September 22nd, 2009
Quality of the vintage: *****

WINE IDENTIFICATION

Wine name: Petit Chablis
Range: Tradition
Vintage: 2009
Wine Appellation: Petit Chablis
Production Area: Burgundy, France
Wine Colour: White
Type of grapes: 100% Chardonnay
Winemaker's name: Guillaume Vrignaud

ALCOHOLIC FERMENTATION

Temperature control: 18°C
Fermentation Period: 10 days

MALOLACTIC FERMENTATION

Malolactic fermentation: 100%
Bacteria: Natural

MATURING

Volume: Stainless steel vat
Maturing on the lees: Yes

BOTTLED

Bottled date: July 27th, 2010
Process period: 10 Months

TECHNICAL DATA

Sugar level at harvest: 191 g/l
Alcohol level: 12,50 %
Acid level: 3,30 g/l AT
Reduced sugar: 0,20 g/l
PH level: 3.30
Calories per glass: 149,29 Kcal
Total Production : 500 Cases