

# Guillaume Vrignaud

## Chablis 1er Cru Fourchaume « Les Vaupulans »

2015



### TASTING

Tasting Temperature: 14°C  
Food Suggestion: It will accompany very well poultry in sauces as supreme of guinea fowls with the cream or slightly spiced dishes.

Characteristics: Nose in the grilled and brioche and the slightly acid and mineral mouth, the wine of a big delicacy!  
Potential Aging: 20 years  
Maturity: between 5 and 7 years  
Winemaker's Mark: 96

### VINEYARD

Spot's Name: Fourchaume  
Surface: 85 ares  
Plantation: 5,600 pieds/Ha  
Yield: 57 Hl/Ha 5 glasses/vine  
Average age of the vines: 25 years old.  
Soil: Calcaire sur Kimméridgien  
Climate: The sunny and mild weather of spring, when the water deficit does not yet feel too, favors a rapid recovery of vegetation. Bud and flowering takes place in a few days early. The summer combines extreme heat, drought and sunshine. Thanks to the resilience of the vine and the saving rain, this second wind gives grapes of exceptional quality. The health status is excellent. The harvest takes place in a few weeks on the entire region. In late September, the harvest is completed in 2015, while the vine leaves still wear a nice green color.  
Harvest date: 07/09/2015  
Quality of the vintage: \*\*\*\*\*

### ALCOHOLIC FERMENTATION

Temperature control: thermoregulation  
Fermentation period: 5 months  
Yeast: Natural

### MALOLACTIC FERMENTATION

Malolactic fermentation: 100%  
Bacteria: Natural

### MATURING

Volume: Stainless steel vat and oak barrels  
Maturing on the lees: Yes

### BOTTLED

Bottled date: 21/06/2016  
Process Period: 11 Months

### TECHNICAL DATA

Alcohol level: 13.08  
Acid level: 3.26  
Reduced sugar: 3.3  
Total Production: 5000 Bottles

### WINE IDENTIFICATION

Wine Name : Chablis 1er Cru  
Fourchaume « Les Vaupulans »  
Single Vineyard  
Vintage: 2015  
Wine Appellation: Chablis 1er Cru  
Production Area: Burgundy, France  
Wine Colour: White  
Type of grape: 100% Chardonnay  
Winemaker's Name: Guillaume Vrignaud