

Guillaume Vrignaud

Chablis 1er Cru Fourchaume « Les Vaupulans »

2022



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

Average age of the vines: 30 years

Soil: Calcaire sur Kimméridgien

Climate: After a milder and drier winter than normal, the year 2022 begins like 2021, with spring frosts. Fortunately at the end of March, on the eve of the frosts, the vintage was a few days behind the average for the past 20 years, with vines at the bud swelling stage. The damage is proving to be disproportionate to that observed in 2021, even if, in certain early sectors, it is very real.

Spring is exceptionally warm and the rise in temperature in May gives a boost to vegetation. Full bloom is observed at the end of May.

The drought continues in July. The health of the vines is excellent until the harvest at the beginning of September.

Harvest date: 05/09/2022

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: 11/03/2024

Process Period: 11 Months

TECHNICAL DATA

Alcohol level: 12.77

Acid level: 3.51

Total Production: 4100 liters

WINE IDENTIFICATION

Wine Name : Chablis 1er Cru
Fourchaume « Les Vaupulans »

Single Vineyard

Vintage: 2022

Wine Appellation: Chablis 1er Cru

Production Area: Burgundy, France

Wine Colour: White

Type of grape: 100% Chardonnay

Winemaker's Name: Guillaume Vrignaud

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