



DOMAINE VRIGNAUD

CHABLIS GRAND CRU

BLANCHOT

2005



GUILLAUME VRIGNAUD

WINE IDENTIFICATION

Wine Name: Chablis grand Cru Blanchot

Range: Tradition

Vintage: 2005

Wine Appellation: Chablis grand Cru

Production Area: Burgundy, France

Wine Color: White

Type of Grapes: 100% Chardonnay

Winemaker's Name: Guillaume Vrignaud

VINEYARD

Spot's Name: Blanchot

Plantation: 2,278 vines/acre

5,630 vines/Ha

Yield: 17 Hl/acre

35 Hl/Ha

3.5 glasses¹ / vine

Average Age of the Vines: 40 Years old.

Soil: Chalky clay soil

Climate: The region as a whole has experienced good weather conditions throughout the summer with mostly dry, sunny days and cool nights

Harvest date: September 24th, 2005

Quality of the Vintage: *****

ALCOHOLIC FERMENTATION

Temperature Control: 68°F ; 20°C

Fermentation Period: 14 days

Yeast: Selection bourgoblanc

MALOLACTIC FERMENTATION

Malolactic Fermentation: 100%

Bacteria: Natural



MATURING

Volume: stainless steel vat

Maturing on the Lees: Yes

FINNING / FILTRATION

Fining: Yes

Filtration: Kieselguhr

Cold Stabilisation: No

BOTTLED

Bottled date : September 8th, 2006

Process Period : 12 Months.

TASTING

Service Temperature: 57°F ; 14°C

Food Pairing Suggestion: Excellent with salmon, lobster or shellfish. Particularly good with poultry and white meats in cream sauce.

Characteristics: The final blend displays explosive, citrus, tropical fruit scents and flavours.

Aging Potential: 20 years

Maturity: Between 6 to 7 years old.

Winemaker's Mark: 98

TECHNICAL DATA

Sugar level at harvest: 215 g/l

Alcohol level: 13 %

Acid Level: 3.36 g/l AT

Reducing Sugar: 1 g/l

Calories per glass¹: 146,40 Kcal

Production: under reservation

LEGEND

¹ Wine Quantity per Glass: 20 Cl