



DOMAINE VRIGNAUD

CHABLIS 1^{er} CRU

FOURCHAUME

2007



GUILLAUME VRIGNAUD

WINE IDENTIFICATION

Wine Name: Chablis 1^{er} Cru Fourchaume

Range: Tradition

Vintage: 2007

Wine Appellation: Chablis 1^{er} Cru

Production Area: Burgundy, France

Wine Color: White

Type of Grapes: 100% Chardonnay

Winemaker's Name: Guillaume Vrignaud

VINEYARD

Spot's Name: Fourchaume Vaupulent.

Surface: 12 acres ; 4.70 Ha

Plantation: 2,270 vines/acre

5,600 vines/Ha

Yield: 23 Hl/acre

57 Hl/Ha

5 glasses¹ / vine

Average Age of the Vines: 25 Years old.

Soil: Chalky and clayey

Climate: A very mild winter, a sunny weather in April and May. Then the cool and wet summer reduced the advance of the vintage. And fortunately the beginning of September was very sunny. That's why we could raised the grapes with unexpected health.

Harvest date: End of September, 2007

Quality of the Vintage: *****

ALCOHOLIC FERMENTATION

Temperature Control: 57°F ; 18°C

Fermentation Period: 10 days

Yeast: Selection bourgoblanc

MALOLACTIC FERMENTATION

Malolactic Fermentation: 100%

Bacterias: Natural

MATURING

Volume: Stainless steel vat (35 Hl)

Maturing on the Lees: Yes

FINNING / FILTRATION

Fining: Fishglue & Bentonite

Filtration: Kieselgur

Cold Stabilisation: Yes

BOTTLED

Bottled date: July 7th, 2008

Process Period : 10 Months.

TASTING

Service Temperature : 57°F ; 14°C

Food Pairing Suggestion: This wine combines well with Lobster, Shellfishes, cold fish, Sea food, or fish cooked with sauce. It can also be served with Goat Cheese, Pasta Salad or simply as an aperitif.

Characteristics: Mineral taste, floral and gun flint aromas mingle on the nose while the palate is complex and full-bodied, with citrus and ripe fruits, and a long finish.

Aging Potential : 20 years.

Maturity: Between 5 to 7 years old.

Winemaker's Mark: 96

TECHNICAL DATA

Sugar level at harvest:

Alcohol level:

Acid Level:

Reducing Sugar:

PH Level:

Calories per glass¹:

Total Production:

LEGEND

¹ Wine Quantity per Glass: 20 Cl

