

DOMAINE VRIGNAUD

(FONTENAY-PRES-CHABLIS, FRANCE)

www.domaine-vrignaud.com



Guillaume Vrignaud joined the family domaine in 1999, when his father was a member of the co-op in Chablis and convinced him to build a cellar and start making his own wines. Their success was such that they have grown from 12 hectares of vineyard to 27 hectares today. In 2009, Guillaume moved to organic viticulture but, like many growers in Chablis, abandoned it in the difficult 2016 growing season and is once again in the middle of the three-year conversion period.

Domaine Guillaume Vrignaud is located on the East side of Chablis, in the centre of the appellation of 1^{er} Cru Fourchaume. Guillaume Vrignaud produces quality wines whilst respecting the land, the environment and the know-how which has been acquired for several years. His wines are a reflection of the land and its character: vivacity, minerality and delicacy. The domain is entirely in organic production. the production is 100% Chardonnay on 24 hectares, the Fourchaume vines being an average age of 30 years old.

Chablis 1er Cru Fourchaume 2021

CSPC# 848496

6x750ml

12.46% alc./vol.

Chemical Analysis	Acidity: 3.94 g/l	
Grape Variety		100% Chardonnay
Winemakers	Guillaume Vrignaud	
Appellation	Chablis 1er Cru	
Sustainability	Organic. Guillaume Vrignaud always has an intention to produce a quality wine respecting land, environment and know-how acquired since several generations. He wants his wines to be a reflection of the land and its character: vivacity, minerality and finesse.	
Vintage	A mild winter, followed by summer temperatures at the end of March, left fragile buds uncovered. In April, a mass of polar air causes black frosts. In June, thanks to a rise in the thermometer, the vines made up for the accumulated delay. In July, favored by the rainfall, the vine grows, but bears little fruit. Mid-August, the rains stop, the maturity of the grape's changes little during September. The harvest starts around September 20. The tension of the wines, a marker of typicality in Chablis, is very present, preserved by rather cool weather conditions. This vintage is, therefore, historically low in volume, but classic in its profile.	
Vineyards	The "Chablis Premier Cru" on south-east slope, its delimited surface is 745 hectares. They are divided in 79 'climates'; the main are: 'Mont-de-Milieu', 'Montée-de-Tonnerre', 'Fourchaume', 'Vaillons', Montmains', 'Vaucoupins', 'Côte de Léchet'... In domain, we have grapevines of Chablis premier cru Fourchaume which represents six hectares and our plot of Chablis premier cru Mont de Milieu of 28 acres.	
Harvest	05/09/2021	
Vinification/ Maturation	The grapes are handpicked and fermented under temperature control for 5 months with natural yeasts. Following natural malolactic fermentation, the wine is matured in stainless steel on the lees, no oak is used. Aged in the bottle for a further 12 months.	
Tasting Notes	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. Things get much more serious and intense with the Domaine Vrignaud Chablis 1er Cru Fourchaume, a wine that brings together power with incisive minerality, in a style that captures the personality of the year in spades. In the glass the Chablis Fourchaume is vivid, nuanced and beautifully articulated. Everything is in the right place. Crushed rocks, almonds and apricots are woven together nicely on the expressive, floral-infused finish.	
Serve with	This wine goes well with Lobster, cold fish, Sea food, or fish cooked in sauce. It can also be served with Goat Cheese or simply as an aperitif. Serving at 14°C.	



Production 16,800 bottles

Cellaring This wine should be kept in a cool place and, depending on the vintage, can be aged for up to 15 years, Anticipated maturity between 5 to 7 years.

Scores/Awards **90-92** - Jasper Morris, [InsideBrugundy.com](https://www.insidebrugundy.com) (score only) - June 2022
