

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.

Petit Chablis 2022

CSPC# 848494

\$25.88/btle

12x750ml

13.15% alc./vol.

Domaine Vrignaud Petit Chablis is produced from 10-year-old vines grown in the Chemin Des Chaumes vineyard. Unusually for Petit Chablis, the soil there is Kimmeridgean limestone and clay. The fermentation took place in stainless steel vats, where it was also aged to preserve its freshness and pure fruit character.

Grape Variety	100% Chardonnay
Winemakers	Guillaume Vrignaud
Appellation	Petit Chablis
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	The winters are long and harsh, the springs marked by climatic hazards, followed by hot and sunny summers.
Vineyards	Vineyard name: Chemin des Chaumes. Surface: 2.03 Ha. Plantation: 5,600 vines/Ha. Yield: 60 Hl/Ha. Average Age of the Vines: 10 years. Soil: Limestone on Kimmeridgian
Vinification/ Maturation	The grapes are handpicked and fermented for 15 days with indigenous yeasts and natural bacteria. Following Malolactic fermentation, the wine is matured in stainless steel on the lees, no oak is used. Aged in the bottle for a further 8 months.
Tasting Notes	Domaine Vrignaud Petit Chablis is bright and attractive in the glass, the nose offers acacia-tinged, lively, citrus fruit and a light seashore/iodine note that opens nicely. The palate is round, fruity, and fresh with an upright, mineral and acid core balancing the citrus flavours. Clean, crisp, and gently saline on the finish.
Serve with	This wine is perfect as an aperitif but also for all your summer meals. Oysters, fish tartare's, raw / grilled shrimps / in sauce, small fried river, grilled sardines. Pressed or cooked cheeses such as gouda and gruyeres. Summer salads. Omelets, fried eggs, appetizers served with gougères.
Cellaring	This wine should be kept in a cool place and, depending on the vintage, can be aged for up to 3 years.

