

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 “Les Vaupulans” 2015

CSPC# 848497

6x750ml

13.08% alc./vol.

The distinctive Fourchaume Premier Cru ‘Les Vaupulans’, from a small parcel within the Fourchaume vineyard; its vines are on average 25 years old and planted on Kimmeridgian limestone. ‘Les Vaupulans’ is oak-fermented and aged for 12 months in a mixture of stainless steel and 30% oak. It shows intensely concentrated fruit with a hint of spice and notes of mandarin and golden apple. The palate is textured and lifted by fresh acidity, culminating in a long, saline finish.

Chemical Analysis	Acidity: 3.26 g/l	pH:	Residual Sugar: 3.3 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	The sunny and mild weather of spring, when the water deficit does not yet feel too, favors a rapid recovery of vegetation. Bud and flowering took place a few days early. The summer combines extreme heat, drought, and sunshine. Thanks to the resilience of the vine and the saving rain, this second wind gives grapes of exceptional quality. The health status is excellent. The harvest takes place in a few weeks on the entire region. In late September, the harvest is completed in 2015, while the vine leaves still wear a nice green color.		
Vineyards	Vineyard Name: Fourchaume Surface:85 acres. Plantation:5,600 pieds/Ha. Yield:57 Hl/Ha (5 glasses/vine). Average age of the vines: 25 years old. Soil: Calcaire sur Kimméridgien.		
Harvest	07/09/2015		
Vinification/ Maturation	The grapes are handpicked and fermented under temperature control for 5 months with natural yeasts. Following Malolactic fermentation, the wine is matured in stainless steel and oak barrels on the lees. Aged in the bottle for a further 11 months.		
Tasting Notes	This Chablis Premier Cru Fourchaume concentrates the palette of distinctive aromas of the terroir of Grands Vins de Chablis. The nose draws an earth minerality that with each inspiration evokes the Chablis soil and subsoil mixed with elegance with notes of breadcrumbs, dried fruits, and candied fruits. A blade of freshness invades the mouth and then fades to the subtly fruity depth of a wine that will offer with time notes of honey, anise, and brioche.		



Serve with It will accompany very well poultry in sauces as supreme of guinea fowls with the cream or slightly spiced dishes. Serve at 14°C.

Production 5,000 bottles

Cellaring This wine should be kept in a cool place and, depending on the vintage, can be aged for up to 20 years, Anticipated maturity between 5 to 7 years.
