

# DOMAINE VRIGNAUD

(FONTENAY-PRES-CHABLIS, FRANCE)

[www.domaine-vrignaud.com](http://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<sup>er</sup> 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.

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## 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 Kimmeridgian limestone and clay. The fermentation took place in stainless steel vats, where it was also aged to preserve its freshness and pure fruit character.*

<b>Grape Variety</b>	100% Chardonnay
<b>Winemakers</b>	Guillaume Vrignaud
<b>Appellation</b>	Petit Chablis
<b>Sustainability</b>	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.
<b>Vintage</b>	The winters are long and harsh, the springs marked by climatic hazards, followed by hot and sunny summers.
<b>Vineyards</b>	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
<b>Vinification/ Maturation</b>	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.
<b>Tasting Notes</b>	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.
<b>Serve with</b>	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.
<b>Cellaring</b>	This wine should be kept in a cool place and, depending on the vintage, can be aged for up to 3 years.



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## Chablis 2022

CSPC# 888305

12x750ml

12.02% 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.*

<b>Chemical Analysis</b>	Acidity: 3.97 g/l	pH:	Residual Sugar: g/l
<b>Grape Variety</b>	100% Chardonnay		
<b>Winemakers</b>	Guillaume Vrignaud		
<b>Appellation</b>	Chablis		
<b>Sustainability</b>	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.		
<b>Vintage</b>	The winters are long and harsh, the springs marked by climatic hazards, followed by hot and sunny summers. “The fermentations are slow, but I think it’s a good vintage – just 2 parcels had some impact from the frost – 45 hl/ha was our end result in those but the others were more like 60 and we had some VCI. I’m happy because we’ve had some lower volumes with the conversion to organic!”		
<b>Vineyards</b>	The grapes for the Vrignaud Chablis come from 14 hectares of vineyard on clay-limestone soils near the commune of Fontenay-Près-Chablis. The vines are situated on south-east facing slopes, between 170-240 metres above sea level. The vines are 30 years old on average and double-cane pruned, resulting in fruit of great intensity and complexity of flavour. The vineyards are all farmed organically and became officially certified in September 2019.		
<b>Vinification/ Maturation</b>	The grapes are handpicked and fermented under temperature control for 5 months 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.		
<b>Tasting Notes</b>	Pale yellow colour with lime tints. Citrus flavours mixed with white flower aromas. A touch of nervousness that highlights a fruity and balanced character.		
<b>Serve with</b>	This wine can be served as an aperitif and combines well with cold or hot fish dishes, poultry in white sauce and veined cheeses (such as Bleu d’Auvergne or Roquefort). Also great with 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. Serve at 12C.		
<b>Production</b>	36580 L		
<b>Cellaring</b>	This wine should be kept in a cool place and, depending on the vintage, can be aged for up to 10 years.		



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## Chablis "Les Champréaux" 2018

CSPC# 848495

12x750ml

12.67% alc./vol.

*Guillaume's village Chablis displays has lovely lift and freshness on the nose that gives way to supple yet taut fruit on the palate. His 'Champréaux' is from a 2.68-hectare single vineyard situated northeast of the village of Fontenay. He bottles it separately because he likes the depth of fruit and acid that combine to give a wine of great individuality. It is one of two wines in which he uses oak (as signified by the brown label). Thirty percent of the wine is fermented in five hundred litre oak barrels, only 10% of which is new. It is delicious, starting to show a bit of age but with a classic cut of acidity on the finish that gives the wine a lift and vibrancy, which is one of the characteristics that marks good Chablis out from the crowd.*

<b>Chemical Analysis</b>	Acidity: 3.64 g/l	Residual Sugar: 1.3 g/l
<b>Grape Variety</b>	100% Chardonnay	
<b>Winemakers</b>	Guillaume Vrignaud	
<b>Appellation</b>	Chablis	
<b>Sustainability</b>	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.	
<b>Vintage</b>	After a mild winter, vegetation starts early and escapes frost. Spring is ideal and favours the good development of the vine. From April to September, the vineyard experiences exceptional weather conditions with precipitation below normal seasonal levels, while sunshine and temperatures are above average. The hot and dry summer sets in permanently. Thanks to the reserves replenished during the winter, the vines are able to withstand the drought and express themselves fully after two complicated years. The perfect state of health of the grapes allows us to harvest serenely at the rhythm of the evolution of maturity. The wines are complex and expressive, generous, with a preserved freshness.	
<b>Vineyards</b>	From the Champréaux vineyard, with a Surface area of 2.68 Ha. Plantation:2270 vines/acres, Average Age of the Vines: 27years old. Soil: Chalky clayey soil.	
<b>Harvest</b>	07/09/2018	
<b>Vinification/ Maturation</b>	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 9 months	
<b>Tasting Notes</b>	It is a fruity wine to the slightly vanilla nose which offers a round and plump mouth.	
<b>Serve with</b>	Excellent as an aperitif, it can also accompany warm starters of fish or seafood. Serve at 12°C.	
<b>Production</b>	4,000 litres	
<b>Cellaring</b>	This wine should be kept in a cool place and, depending on the vintage, can be aged for up to 7 years, Anticipated maturity between 3 to 5 years.	
<b>Scores/Awards</b>	<b>93 points</b> - Decanter World Wine Awards - 2021 (score only) <b>91 points</b> - Christy Canterbury MW, christycanterbury.com - July 2019	
<b>Reviews</b>	<i>"Coming from vines planted in 1978, this lieu-dit fruit was vinified and aged in 30% older 500 L futs and stainless steel. It is pure and tangy with a supple roundness in the mid-palate, all which make this very drinkable. Flavors of yellow apple and baking spice meet a touch of tannin on the finish. Drink: 2020-24."</i> - CC, christycanterbury.com	



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## 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 (score only) - June 2022



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# 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.*

<b>Chemical Analysis</b>	Acidity: 3.26 g/l	Residual Sugar: 3.3 g/l
<b>Grape Variety</b>	100% Chardonnay	
<b>Winemakers</b>	Guillaume Vignaud	
<b>Appellation</b>	Chablis 1er Cru	
<b>Sustainability</b>	Organic. Guillaume Vignaud 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.	
<b>Vintage</b>	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.	
<b>Vineyards</b>	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.	
<b>Harvest</b>	07/09/2015	
<b>Vinification/ Maturation</b>	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.	
<b>Tasting Notes</b>	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.	
<b>Serve with</b>	It will accompany very well poultry in sauces as supreme of guinea fowls with the cream or slightly spiced dishes. Serve at 14°C.	
<b>Production</b>	5,000 bottles	
<b>Cellaring</b>	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.	

