



## PAST VINTAGES

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### Petit Chablis 2019

CSPC# 848494

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.*

<b>Chemical Analysis</b>	Acidity: 3.67 g/l	pH:	Residual Sugar: g/l
<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 first quarter of the year turns out to be milder than normal and without rain; in spring, alternation of very cold and hot periods which slow down ripening. Rains in August finally allow it to really start. Maturation then evolves at a sustained rate and the sugars continue to progress to reach a very good level. The necessary and sufficient presence of tartaric acid in the musts made it possible to maintain good balances. 2019 ranks (again) among hot and dry vintages with strong maturity. Even if the quantity of harvest is low, in particular due to climatic phenomena and physiological accidents, the fact remains that this vintage will be remembered		
<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>Harvest</b>	04/09/2019		
<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 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 well an upright, mineral and acid core balancing the citrus flavours. Clean, crisp, and gently saline on the finish.		
<b>Production</b>	123 hL		
<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 gruyere. Summer salads. Omelettes, 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.		
<b>Scores/Awards</b>	92 points - Andy Howard MW, Decanter - 2021 (score only)		

