

# 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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## Chablis 2023

CSPC# 888305

12x750ml

12.56% 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.*

### Chemical Analysis

Acid level: 3.09 g/l

Res Sugar: 0.9 g/l

pH: 3.35

### Grape Variety

100% Chardonnay

### Winemakers

Guillaume Vrignaud

### Appellation

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 2023 vintage was a second great year in a row in Chablis, making that two harvests in a row without major climatic incidents. There were a few challenges in the form of an excessively mild winter, wet weather throughout the spring months and the high risk of disease. Despite this, careful vineyard management and the summer temperatures enabled the grapes to reach optimum ripeness, resulting in an excellent quality harvest. The whites are showing quite similar profiles compared to 2022, with a great balance, a very pleasant mouth, and a wonderful aromatic complexity.

The winter of 2022/2023 is milder than average but the alternation of warmer days and colder days than normal causes a slight delay in the start of the growing cycle which will extend over the first two weeks of April. With excellent weather conditions at the beginning of May, the vines grew at a sustained pace and flowering took place at the beginning of June, suggesting a harvest at the very beginning of September. The output of bunches is generous and the harvest volume is promising. July was very unstable and two episodes of hail in mid-July caused some very localized damage. Ripening takes place in very warm and sunny weather. The grapes reach maturity at the beginning of September; the harvest ends towards the end of the month in Chablis. Careful sorting in the vineyard and in the vat room will often be necessary to bring in the grapes in the best condition. 2023 is a generous vintage of good quality.



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<b>Vineyards</b>	The grapes for the Vrignaud Chablis come from 13.88 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>Harvest</b>	Harvest: September 10 <sup>th</sup> , 2023. Yield: 60 hl/ha
<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 (100%), 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 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>	811 hl
<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.
<b>Scores/Awards</b>	<b>90 points</b> - Treve Ring, Gismondionwine.com - October 2025 <b>91 points</b> - Tim Atkin MW, timatkin.com (score only) - October 2024 <b>89 points</b> - Jasper Morris, InsideBrugundy.com (score only) - June 2025
<b>Reviews</b>	<i>"The Vrignaud family, settled in the village of Fontenay-près-Chablis, have been growing vines for 5 generations. Guillaume Vrignaud started to bottle his first wines in 1999, and became certified organic in 2009. They have 28 hectares today. White flowers, green apple, and lemongrass open this silken white, bedded with lees over a buzzy layer of river stones. This finishes snappy and bright."</i> - TR, Gismondi

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