



PAST VINTAGES

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 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.

Chemical Analysis	Acidity: 3.97 g/l	pH:	Residual Sugar: g/l
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 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!"		
Vineyards	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.		
Vinification/ Maturation	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.		
Tasting Notes	Pale yellow colour with lime tints. Citrus flavours mixed with white flower aromas. A touch of nervousness that highlights a fruity and balanced character.		
Serve with	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.		
Production	36580 L		
Cellaring	This wine should be kept in a cool place and, depending on the vintage, can be aged for up to 10 years.		

