



PAST VINTAGES

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.

Chemical Analysis	Acidity: 3.64 g/l	pH:	Residual Sugar: 1.3 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	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.		
Vineyards	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.		
Harvest	07/09/2018		
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 9 months		
Tasting Notes	It is a fruity wine to the slightly vanilla nose which offers a round and plump mouth.		
Serve with	Excellent as an aperitif, it can also accompany warm starters of fish or seafood. Serve at 12°C.		
Production	4,000 litres		
Cellaring	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.		
Scores/Awards	93 points - Decanter World Wine Awards - 2021 (score only) 91 points - Christy Canterbury MW, christycanterbury.com - July 2019		
Reviews	<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		

