

Chablis 2017

Chablis, Burgundy, France



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|-----------------|----------------------------------------------|
| Grape Varieties | 100% Chardonnay |
| Winemaker | Guillaume Vrignaud |
| Closure | Agglomerated Cork |
| ABV | 12.5% |
| Residual Sugar | 1.5g/L |
| Acidity | 4.21g/L |
| Wine pH | 3.21 |
| Bottle Sizes | 75cl |
| Notes | Vegetarian, Practising Organic, Vegan |

PRODUCER

Guillaume 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 to 27 hectares of vineyard 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. To express the character of the vineyards in the finished wines, he is very attentive to picking time. "I pick when the seeds in the grape are brown, but before any over-ripeness or botrytis has set in," he explains. "I like my Chablis to be lean rather than fat and full."

VINEYARDS

The grapes for the Vrignaud Chablis come from 13 hectares of vineyard on chalk soils near the commune of Fontenay-Près-Chablis. The vines are 30 years old and yield grapes with great intensity and complexity of flavour. The vineyards are all farmed organically and are in the process of undergoing a three year conversion period before being officially certified organic in 2019.

VINTAGE

The 2017 vintage began with a winter characterised by cold, dry and sunny weather. Frost at the end of April damaged many of the vines, particularly those in the valleys, and reduced yields. Nevertheless, a problem-free flowering period at the end of May, followed by a warm and sunny summer allowed the remaining grapes to reach optimum ripeness levels and they were harvested at the beginning of September.

VINIFICATION

The wine underwent fermentation with natural yeasts in temperature controlled stainless steel tanks. Malolactic fermentation was encouraged to soften the sharp acidity. The wine was then aged on its lees for a period of eight months during which it gained complexity and a rich mouthfeel.

TASTING NOTES

This wine has a pale yellow colour with green reflections. The nose marries ripe citrus notes of lemon and lime with delicate floral aromas. On the palate, the crisp and refreshing acidity is balanced by great intensity of flavour, with a long finish.