

Domaine Vrignaud,

**Chablis 1er Cru Fourchaume 'Les Côtes de Fontenay' 2014**

Chablis, Burgundy, France



Grape Varieties	<b>100% Chardonnay</b>
Winemaker	<b>Guillaume Vrignaud</b>
Closure	<b>Agglomerated Cork</b>
ABV	<b>13%</b>
Residual Sugar	<b>1g/L</b>
Acidity	<b>4.06g/L</b>
Wine pH	<b>3.2</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Certified Organic, Vegetarian, Vegan</b>

## 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 1.23 hectare 1er Cru 'Côtes de Fontenay' single vineyard is situated in the north of Chablis above the Ru de Fontenay stream, a tributary connecting the village of Fontenay-près-Chablis to the Serein river. Such was the fame of Côte de Fontenay in the 16th century that it was known as 'La Grande Côte'. The vineyards here benefit from an ideal south-facing aspect. The vines are 56 years old and yield exceptionally concentrated grapes.

## VINTAGE

The 2014 vintage began with a mild and dry winter. There was a period of drought from March to April but some eagerly anticipated rain arrived in May, replenishing water reserves. A relatively wet summer was followed by a warm and dry September during which the grapes ripened perfectly reaching the ideal balance between acidity and sugar and accumulating concentrated flavours.

## VINIFICATION

The wine underwent temperature-controlled fermentation at 18°C in stainless-steel tanks. Malolactic fermentation was encouraged to soften the acidic edge and the wine was then aged for a further 12 months on its lees in tank before bottling.

## TASTING NOTES

This wine is golden yellow in colour, with a delicate minerality and notes of ripe peach, hazelnut, flowers and fennel. The palate is rich and exceptionally concentrated with a long and complex finish. This wine is drinking beautifully now but also has the potential to gain more complexity from an extended period of bottle ageing.