

Domaine Vrignaud,
Chablis 2022
Chablis, Burgundy, France



Grape Varieties	100% Chardonnay
Winemaker	Guillaume Vrignaud
Closure	Agglomerated Cork
ABV	12%
Residual Sugar	3.1g/L
Acidity	5.36g/L
Bottle Sizes	75cl
Notes	Certified Organic, Vegetarian, 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. The results were so successful that the domaine has since grown from 12 hectares of vines to 28 hectares today, all of which are organically farmed. 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 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 organic in September 2019.

VINTAGE

2022 was a vintage that brought smiles back to Chablis winemakers and yields were around double those of the challenging 2021 vintage. After a milder and drier than normal winter, some spring frosts hit in March, fortunately damage was limited as buds had not yet burst in the vineyards. An exceptionally warm spring boosted growth with full flowering completed by the end of May. There was very little rainfall during the summer and disease pressure was low throughout the growing season. Some well-timed showers in August gave the vines a necessary boost to complete the final stages of ripening. The harvest took place in early September and the grapes harvested were of excellent quality. The wines produced have excellent balance and expressive fruit character.

VINIFICATION

Each plot was vinified separately. Fermentation occurred using natural yeasts in temperature-controlled stainless-steel tanks. The wine was then aged on its lees, adding texture and complexity to the finished wine.

TASTING NOTES

This Chablis is pale yellow in colour with youthful reflections. The nose marries ripe citrus notes of lemon and lime with delicate blossom aromas. On the palate, it is well balanced with great intensity of flavour, a rich texture thanks to the lees ageing and a lingering finish.