

Domaine Vrignaud,  
**Chablis 2023**  
Chablis, Burgundy, France



Grape Varieties	<b>100% Chardonnay</b>
Winemaker	<b>Guillaume Vrignaud</b>
Closure	<b>Agglomerated Cork</b>
ABV	<b>12.5%</b>
Residual Sugar	<b>0.9g/L</b>
Acidity	<b>3.09g/L</b>
Wine pH	<b>3.35</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. 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

The 2023 vintage was a second great year in a row in Chablis, making that two harvests in a row without major climatic incidents. There were a few challenges in the form of an excessively mild winter, wet weather throughout the spring months and the high risk of disease. Despite this, careful vineyard management and the summer temperatures enabled the grapes to reach optimum ripeness, resulting in an excellent quality harvest. The whites are showing quite similar profiles compared to 2022, with a great balance, a very pleasant mouth, and a wonderful aromatic complexity.

## 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 for six months, adding texture and complexity without taking the vibrant fruit away.

## TASTING NOTES

This Chablis is pale yellow in colour with youthful reflections. The nose marries ripe citrus notes of lemon and lime with white flowers 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.