

Domaine Vrignaud,
Chablis 1er Cru `Fourchaume` 2022
Chablis, Burgundy, France



Grape Varieties	100% Chardonnay
Winemaker	Guillaume Vrignaud
Closure	Agglomerated Cork
ABV	12.5%
Acidity	3.41g/L
Bottle Sizes	75cl
Notes	Certified Organic, Sustainable

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

Guillaume has four hectares of certified organic vineyards within 1er Cru Fourchaume. This prime 1er Cru is situated in the north of Chablis, near the commune of Fontenay-Près-Chablis, on the eastern banks of the Serein river. The vineyard benefits from an ideal south-facing aspect. The vines are an average of 30 years old, planted on clay-limestone Kimmeridgian soils, and produce grapes with great concentration of flavour.

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 at Domaine Vrignaud took place in early September and the grapes harvested were of excellent quality. The wines produced have excellent balance and expressive fruit character.

VINIFICATION

Upon arrival at the winery, the grapes were gently pressed and the must left to settle before being racked off the sediment to stainless-steel tanks for fermentation. A long fermentation with indigenous yeasts lasted for 5 months. Following fermentation, the wine went through full malolactic fermentation. Unoaked, the wine was kept in stainless-steel tanks for 12 months with some lees stirring carried out to add texture to the palate. Bottled on 11th March 2024.

TASTING NOTES

Pale lemon in colour. The wine has a lovely flinty character on the nose, alongside bright aromas of citrus fruits and blossom. Complex and textured on the palate, with a marked minerality and a linear acidity which drives the complex flavours onto the long finish.