

Domaine Vrignaud,

Chablis 1er Cru Fourchaume `Les Côtes de Fontenay` 2022

Chablis, Burgundy, France



Grape Varieties	100% Chardonnay
Winemaker	Guillaume Vrignaud
Closure	Agglomerated Cork
ABV	13%
Acidity	3.36g/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

The 1.23 hectare 1er Cru 'Côtes de Fontenay' single vineyard is situated to 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 and are planted on Kimmeridgian limestone soils. The vines are over 60 years old and yield exceptionally concentrated grapes.

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. Fermentation with selected yeasts lasted for 13 days at controlled temperatures of 18°C. 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 yellow colour. Aromas of zesty citrus fruits are married with subtle hints of fennel and apple blossom. On the palate there is a marked minerality and a mouthwatering acidity carries the intense flavours onto the exceptionally long and complex finish.