

Guillaume Vrignaud Chablis 1er Cru Fourchaume Vaupulans 2018

taste & smell profile

Acidity



Chalk



Brioche



Yellow Plums



food match:



Caramelised scallop miang
(betel leaves).

rating:

Aroma:	1	2	3	4	5
Taste:	1	2	3	4	5
Body:	1	2	3	4	5
Finish:	1	2	3	4	5
Quality:	1	2	3	4	5

tasting notes:

These vines are only 34 years old, but they give this wine incredible structure and intensity. The palate feel is a study in architecture! Nicely weighty in concentrated fruit, the use of 30% new and large 500-litre foudres nicely rounds out the plush palate. Crackling acidity and a tugging, chalky finish provide further definition to this delicious wine tasting of brioche and spiced yellow plums. *Tim Atkin MW - Decanter*

Drink from: 2020 - 2028