

CHARDON- NAY

DOC 2018

VARIETAL: Chardonnay

AGE OF VINES: 6 – 26 years

TEMPERATURE: 10 – 12 °C

OPTIMAL AGING: 2019 – 2021

YIELD: 70 hl / ha

TRELLISING SYSTEM:
Wire-trained + Pergola

ALCOHOL: 13,5 %

RESIDUAL SUGAR: 2,5 g/l

TA: 6,3 g/l

Contains sulphites

» Why keep it for aperitif time? Succulent fruit and endless persistence on the palate make Chardonnay the ideal companion for lunch with friends. «

VINTAGE

Overall, the weather was very good in the 2018 wine-growing year. Precipitation in winter and spring provided sufficient moisture and thus ideal fruiting conditions. Long hours of sunshine and above-average temperatures in summer and autumn led to very dry conditions compensated by some heavy thunderstorms in August. Thanks to the optimum weather conditions in late summer, it was possible to harvest a healthy and ripe grape crop.

VINIFICATION

Whole-cluster pressing of ripe, healthy grapes, fermentation at a temperature of 18°C, 3-month ageing on the fine lees in stainless steel.

VINEYARD

Steep, sloping south- and east-facing vineyards at 350 – 450 meters above sea level. Loamy, chalky gravel, heat-retaining and well-drained

TASTING NOTES

- brilliant yellow
- fruit-dominated aromas of banana and ripe pears, minerally

RECOMMENDATION

Smoked salmon or braised chicken, summer fun with fried calamari and grilled baby squids.

AWARDS

SAKURA JAPAN WOMEN'S WINE AWARDS – 2015: Double-Gold

INTERNATIONAL WINE CHALLENGE – 2013: Silver Medal

