

CHARDONNAY

TASTING NOTE

Warmer climate Chardonnay has more prominent stone fruit notes of peach, whilst the warmest regions can produce tropical notes of mango and banana. Oak ageing adds butter and vanilla notes often associated with higher-end French wines.



WINEMAKING

Chardonnay is itself a neutral grape, deriving its flavours from the terroir in which it is cultivated and the winemaking process itself, especially when oak is involved. Generally it is light to medium bodied with noticeable acidity. With few exceptions, top-end white Burgundy and Chardonnays are designed to be enjoyed in their youth, although highly acidic examples benefit from a few years bottle ageing.

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PAIRING SUGGESTION

Its most common pairing is with white meats such as roast chicken and turkey.

TECHNICAL ANALYSIS

ALCOHOL
12.5% V/V

PH
3,28

TOTAL ACIDITY
6.6 G/L

RESIDUAL SUGAR
2.5 G/L