

Chardonnay 2007 Barrel Fermented



A premium white wine carefully crafted 100% from Chardonnay grapes. The nice transparency and the yellow-green color are typical for this wine. The result of the several months of aging in new French oak barrels is the complex, mature and plentiful aroma that makes associations of oak and mocha combined with discrete peach and vanilla aromas. The taste is full, with a remarkable sweetness, good viscosity and delicate harmony giving this wine a fresh and long aftertaste. It can be served immediately or after several years of cellaring.

The recommended serving temperature for this wine is 08 – 10°C. Enjoy this wine with all types of white meat, pasta and selected cheese.

Bottled: August, 2010

