

## CHARDONNAY 2005



Produced from carefully selected Chardonnay grapes, this medium-bodied wine with a yellow-green color reveals sweet scents of pineapple, ripe pear, wild honey and fresh butter. It is an opulent, round and creamy wine with zesty citrus and lots of ripe exotic fruits. This wine style reminds of the Chardonnay from Chablis, France. Drink now or after a medium-term cellaring.

Serve chilled at 08-10°C. Enjoy this wine with all white meats, salads, pasta and selected cheeses.

Bottled: August, 2006

AWARDS: Agrofood 2007, Champion of White Wines