

Chardonnay 2011 Barrel Fermented



A premium white wine obtained 100% from the Chardonnay grape variety, from the Chateau Kammik vineyards. The fine transparency and the yellow-green color are typical for this wine. The nose is complex, plentiful and elegant, with tropical fruit aromas fusing with poached apple and pear aroma. It is fermented and aged in new and partly used French oak barrique barrels. The taste has an expressive tannic sweetness, a creamy structure, viscosity and a great harmony which provides the freshness and the long aftertaste. Consume it immediately or after few years of cellaring.

Best served at 10-12°C. Enjoy this wine with all types of white meat, seafood, fish, pasta and assorted cheese.

Alcohol: 14 % Vol.

