

Chardonnay 2013 Barrel Fermented



Estate bottled wine, produced 100% from the Chardonnay variety. The uniqueness of this Chardonnay comes from the barrel fermentation with extended contact of the wine on the fine lees in French oak barriques, the so called “sur lie” method, as well as from the 11-month ageing in these barriques. This wine has a specific yellow-green color and crystal clearness. The nose is complex, splendid and elegant, with discreet tropical fruit aromas. The taste is creamy, with a butter and biscuit texture and with a fruity aftertaste of melon and pear. The wine has a remarkable fullness, harmony and roundness, and a great potential for ageing in bottle.

Serve chilled at 10 – 12 °C. Enjoy this wine combined with all sorts of white meat, seafood, fish, pasta and selected cheeses.

Alcohol: 14,5 % Vol.

Bottled: September 2014