

N°04 CHARDONNAY

VINIFICATION

The grapes are harvested in the evening, when temperatures go down to 50°F-53°F. After destemming, the berries are transferred to the wine press, where a short cold maceration takes place with dry ice (4 to 6 hours at 50°F).

COLOR

Pale gold yellow.

NOSE

Subtle scents reminiscent of green apple and pear with mineral notes.

PALATE

A refreshing mouthfeel of apple, apricot and stony minerality.

SERVING SUGGESTIONS

An ideal match for lighter fare such as salads and seafood dishes, as well as pasta or grilled vegetables.

