

CHARDONNAY RESERVE, 2015

- Region: Shandong, China
- Grape Variety: 100% Chardonnay
- Alcohol: 12,8% vol.
- pH: 3,14
- Residual Sugar: 3,7 g/l
- Total Acidity: 4,0 g/l



SOIL

Clay loam soil

VINIFICATION

Manual grape picking and double sorting

In Stainless steel tanks, free run juice of Chardonnay with low temperature controlled fermentation. At least two times batonnage. Aging an other 2 months.

PRODUCTION

Production: 16500 bottles
First Vintage: 2012

AWARDS

Bronze Medal, La Revue du Vin de France , 2016

Winemaker Notes: Marc Dworkin

- » COLOR: Pale yellow colour with nice green tints.
- » AROMA: Rich complex nose with flowers, citrus fruits, lime, lemon.
- » TASTE: Very soft and sweet attack with nice volume in the middle of the palate and good balance of the acidity. The finish is fresh and long with notes lime, citrus fruits and fresh white fruits.

