

J. BOUCHON

RESERVA

CHARDONNAY

TASTING NOTES

Pale bright yellow.

The nose shows intense tropical fruits aromas like ripe banana and pineapple, accompanied by fresh citrus notes.

On the palate the wine is fruity with mineral notes, good freshness, and good balance.

Ideal to pair with cooked fish and shellfish sauteed with sauce.

Also goes well with all types of pasta with sauce.

Aging potential: Until 3 years will maintain a full expression of its fruity notes.

Service Temperature: 10°C.

DESCRIPTION

VINTAGE : 2022
VALLEY : Maule
BLEND : 100% Chardonnay

VIÑEDO

LAND : Batuco, 30 Kms from the Pacific Ocean, 187 MASL.
SOIL : Granitic soil, with high degree of decomposition
mind with clay.
YIELD : 8.000 to 10.000 kg/ha.
HARVEST : Manual harvest during the third week of March.

VINIFICATION

FERMENTATION : Whole clusters, followed by 24 hours of decanting.
MACERATION : 16 hours at 8°C.
AGING : 14 days in stainless steel tanks at 14-16°C.

TECHNICAL DATA

ALCOHOL : 13,5°
PH : 3,21
RESIDUAL SUGAR : 2,18 g/L
TOTAL ACIDITY : 5,78 g/L

