

J. BOUCHON

RESERVA

CHARDONNAY

TASTING NOTES

Pale bright yellow.
The nose show an intense citrus and mineral aromas, green apple peel.
On the palate has a higher acidity, with greater texture.

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 it
fruity notes.

Service Temperature: 10°C.

DESCRIPTION

VINTAGE : 2023
VALLEY : Maule
BLEND : 100% Chardonnay

VIÑEDO

LAND : Batuco, 30 Kms frrfom 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°
pH : 2,97
RESIDUAL SUGAR : 1,64 g/L
TOTAL ACIDITY : 5,20 g/L

