

Cameleon

CAMELEON ORGANIC CHARDONNAY 2026

Like its namesake, Cameleon embodies adaptation to its environment. The label reflects the Bousquet family's journey from France to Tupungato, where four generations of winemaking knowledge adapted to the unique terroir of Argentina. European grapes like Chardonnay thrive in this land, creating distinctive wines shaped by their new home.

LOCATION

Uco Valley, Mendoza, Argentina

VARIETAL COMPOSITION

100% Chardonnay

SOIL

Sandy loam.

VINEYARDS

Our vineyards lie in the Uco Valley, at the foot of the Andes, at 4,000 ft / 1,200 m altitude. Dry conditions, sandy soils, cool mountain breezes, and dramatic day-night temperature shifts create an ideal terroir for organic farming. Fed by Andes snowmelt, drip irrigation provides the vines with essential water, while deep-rooted organic vines absorb trace minerals that contribute to the wines' distinctive sense of place.

WINEMAKING

The grapes, sourced from the Uco Valley are harvested early in the morning to preserve the freshness of the fruit. They are then fermented in stainless steel with selected yeasts at a maximum temperature of 15°C/59°F for 20 days. Un-oaked, to highlight the fruit and its varietal expression.

TASTING NOTES

Light yellow with green shades. On the nose, it presents aromas of tropical fruits with citrus and floral notes. The palate shows concentrated notes of peach and green apple with fresh acidity.

PAIRING

Ideal as an aperitif or with seafood, fish and goat cheeses. Serve between 8°C/46°F and 10°C/50°F.

RS: 1.2

ACIDITY/PH: 6.12/3.27

ALCOHOL: 13%

