



DOMAINE BOUSQUET

*Naturally Elegant Wines*TM

Varietal: 100% Chardonnay

Vintage: 2018 | Alcohol: 15%

Acidity/pH: 5.1/3.54 | Residual Sugar: 3.63



Winemaking

Manual harvest during the third week of march. Clusters are pressed at low temperatures.

Fermentation and maceration with selected yeast in oak barrels for 30 days. Aged for 10 months in oak barrels.



Vineyards

Own Vineyards in Tupungato, Alto Gualtallary. By the foothills of the Andes at 4000 ft. altitude.

Temperature drop during the night provides the ideal conditions for slow ripening of the grapes and helps obtaining complex aromas and flavors.



Tasting Notes

Intense white fruits, pear, coconut and vanilla aromas. Smooth and creamy palate with medium to high volume and refreshing acidity.



Soil

Sandy loam, with limestone at 80cm and presence of stone.