



## Patchblock Chardonnay

### ***Vinification:***

Cold maceration with the skins.

Thermoregulated low-temperature alcoholic fermentation.

Malolactic fermentation : partial, according to the vintage and tastings. Matured on fine lees.

### ***Tasting:***

A pale gold colour with silver highlights.

Intense aromas of star anise, sweet almond and citron.

Opens strongly with a silky texture and rounded finish.

Great texture, finishing with a fresh flavour. We recommend tasting this wine at 9-10 °C.