

Lyme Bay

Chardonnay 2018

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WHITE
STILL WINE



GREAT BRITAIN



DEVON

TASTING NOTE

Buttery Chardonnay from Devon: a mouthful of oranges, nuts, dried figs and toffee with a final, refreshing spritz of pink grapefruit.

VITICULTURE

The 2016 vintage was defined by an incredibly warm and dry autumn, which allowed the grapes to be hand-picked at optimum ripeness on the 18th October from a single vineyard in the Maldon region of Essex.

VINIFICATION

The grapes were whole-cluster pressed and settled naturally for a short length of time, before fermentation in stainless steel with a malolactic co-inoculation. Once malolactic fermentation was complete the wine was transferred to barrels of French oak, along with the lees, for 11 months of ageing and gentle stirring.

FOOD MATCHING

Asparagus, seasonal greens, roasted vegetables, mushrooms, preserved lemon and roasted chicken.

SIZE	75cl
VINTAGE	2018
ABV	13.5%
GRAPE VARIETIES	Chardonnay (100%)
CLOSURE	Screw cap
SKU CODE	H1736118
EXPRESSION	White, Generous, and Intense
COUNTRY	Great Britain
REGION	Devon
ALLERGENS	Sulphur
CLOSURE	Screw cap
PH	3.16
TOTAL ACIDITY	6.6g/l Tartaric
RESIDUAL SUGAR	1.3g/l
SKU	H1736118