Villard Fine Wines Ltd

Arganat Chardonnay 2023



 SIZE
 75cl

 VINTAGE
 2023

ABV 13%

GRAPE VARIETIES Chardonnay (100%)

CLOSURE Diam

SKU CODE M3016123

COUNTRY Chile

REGION Casablanca Valley

ALLERGENS Sulphur

SUITABLE FOR Vegans, Vegetarians

CLOSURE Diam
PH 3.37

TOTAL ACIDITY 6.15g/I Tartaric

RESIDUAL SUGAR 1.43g/l

SKU M3016123









STILL WINE

CHILE

CASABLAN
CA VALLEY

SUITABLE FOR VEGANS

TASTING NOTE

An extraordinarily subtle, restrained Chardonnay, this displays evocative barrel cellar and pine forest aromas, while the palate has understated concentration and intensity. With masses of potential, it has real length and persistence of flavour. This would be worth decanting to enjoy fully now.

VINIFICATION

Double guyot pruned vines, hand-harvested and double-selected bunches. Whole-bunch pressed, and barrel-fermented at no more than 21°C. Malolactic conversion and ageing for 16 months in 228L and 300L French oak barrels.

