



Chardonnay 2020

Línea.

Chateau Camou

Botella:

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Burgundy 75 cL Dry leaf green

Variedad

Chardonnay 100%

Tipo

Burgundy bottle 75 cL

Lab Analysis

Alcohol	13.6 % v/v
Ph	3.4
Total Acidity	6,83 g/l
Volatil Acidity	0,34 mg/l
Residual sugar	2,5 g/l

Service Temperature

12° – 15° C

Winemaking

The Chardonnay was fermented in french and american oak barrels at 18 C, then induced Malolactic fermentation to finally let it stay sur les lies for 3 months. It rested for 6 months before being bottled and aged in bottle for 8 months before being released to market.

Coments from the winemaker Sergio Heras

Gold color with hay yellow hints, Clean and brilliant sight. Very intense and present varietal nose, pineapple, banana and spices, coconuts and vanilla. lively and fresh on the palate with great balance between alcohol and acidity. Coconut, anilla and tropical fruits in mouth with long persistence.

Pairing

Excellent o pair with seafood plates, smoked fish, vegetable cream, white meats and pastas in general.