

# TAT ÏLLE

CHARDONNAY  
PINOT NOIR



TYPE: Brut Nature      Harvest: 2021

VINEYARD'S LOCATION: Xerocambos, Nemea

DESIGNATION: Varietal Quality Sparkling Wine

GRAPE VARIETY: Chardonnay 50% & Pinot Noir 50%

VINIFICATION: After a careful manual harvest, the grapes were cooled down to a temperature of 5°C and then pressed very softly without destemming to extract only the finest juice. After cold static sedimentation in stainless steel tanks, the resulting must initiated the fermentation in stainless steel tanks at controlled temperature. At the end of the alcoholic fermentation, 40% of the wine's volume was transferred to complete the fermentation in used french oak *barriques*. After months of ageing, both in stainless steel and in oak *barriques*, with periodic "bâtonnage", the base wine was bottled for the second fermentation. The wine stayed for at least 24 months in contact with its fine lees and was disgorged January 2024.

#### ANALYTICAL DATA:

Alcohol Content – 12,5% Vol.      Total Acidity – 8,24 g/L

pH – 3,10

Res. Sugar - 1,9 g/L

CELLARING POTENTIAL: This wine can be served right after purchase, or stored for at least 24 months in a cool and dark place.

DRINKING TEMPERATURE: 10-12°C

TASTING NOTES: Of a lively pale straw colour and a fine and persistent cordon, our 2021 Tatille Chardonnay x Pinot Noir, presents a fresh and intense fruity bouquet with notes of apple, pear, melon, and aromas of stone fruits that are in perfect balance with the delicate scent of yeast, toasty aromas and a balsamic note. On the palate, it is crisp and sharp with the Pinot Noir clearly in the foreground with its aromas of fresh strawberries, blueberries and raspberries.

RECOMMENDED PAIRINGS: Oysters, lobster, light seafood dishes, grilled fish, fish with buttery sauces.

#### PACKAGING:

6-bottle packaging (size/weight):

320 x 270 x 173 mm / 9,9 kg

