

CH

X

PN

TYPE: Chardonnay x Pinot Noir, Brut Nature

Harvest: 2020

VINEYARD'S LOCATION: Xerocambos, Nemea

DESIGNATION: Varietal Quality Sparkling Wine

GRAPE VARIETY: Chardonnay 60% & Pinot Noir 40%

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 and clearest juice. After cold static sedimentation in stainless steel tanks, the resulting must was fermented at a controlled temperature of 17°C for around 25 days. After 6 months of cellar ageing inside the stainless steel tanks with periodic "bâtonnage", the base wine was bottled for the second fermentation. The wine stayed 21 months in contact with its lees and was disgorged in January 2023.

ANALYTICAL DATA:

Alcohol Content - 12% Vol.

Total Acidity – 8,77 g/L

pH – 2,9

Res. Sugar - 1,8 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: 8-10°C

TASTING NOTES: Of a lively pale straw colour with greenish nuances and a fine and persistent cordon, our 2020 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. 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:

3-bottle packaging (size/weight):

400 x 270 x 90 mm / 5,1 kg

