

TAT ÏLLE

CHARDONNAY

PINOT NOIR



TYPE: Brut Nature

Harvest: 2023

VINEYARD'S LOCATION: Xerocambos, Nemea

DESIGNATION: Organic Varietal White 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.

ANALYTICAL DATA:

Alcohol Content – 12% Vol.

Total Acidity – 7,10 g/L

pH – 3,0

Res. Sugar - <0,1 g/L

DRINKING TEMPERATURE: 10-12°C

TASTING NOTES: Of a lively pale straw colour and a fine, elegant, and persistent cordon, our Tatille Chardonnay x Pinot Noir 2023 enchants with its refined brilliance. The nose reveals a vibrant yet nuanced bouquet of green apple, pear, and melon, layered with notes of peach and apricot, complemented by a more delicate touch of oak and an enhanced expression of brioche and fine yeast complexity. On the palate, it is crisp and expressive, with a seamless interplay between freshness and finesse. The red fruit character of Pinot Noir remains at the core, with flavours of fresh strawberry, raspberry, and blueberry. The mousse is more refined and creamy, elevating the texture, while the finish is longer, dry, and elegantly persistent, leaving a lasting impression of balance and sophistication.

RECOMMENDED PAIRINGS: The Tatille 2023 pairs beautifully with oysters, lobster, and other fine shellfish, as well as light seafood preparations. It is equally well-suited to grilled fish and dishes with subtle buttery or creamy sauces, where its elegance, freshness, and extended finish can fully express themselves.

PACKAGING:

6-bottle packaging (size/weight):

320 x 270 x 173 mm / 9,9 kg

