



# Merol Chardonnay 2016

The Chardonnay grape variety makes one of the best-known white wines and loves warm, sunny locations. The excellent conditions of the Merol Vineyards form a Chardonnay that is captivating due to its pleasant fullness, silky elegance and well-balanced proportion of acidity and softness. In addition it has a fruity aftertaste. A fantastic drinking experience is guaranteed.



Straw yellow with glints of green



Fruity aroma of melon and ripe apples



Velvety, buttery, soft

## Grapevines

**Variety:** Chardonnay

**Age:** 10 to 30 years

## Area of Cultivation

**Sites:** Hilly vineyards in Merol, very close to the winery (420 – 470 m)

**Exposure:** Southeast, southwest

**Soil:** Limestone gravel

**Training System:** Guyot

## Harvest

2016: End-September; harvest and selection of grapes by hand

## Vinification

The majority (65%) is fermented in stainless-steel tanks, with the remainder in oak barrels, followed by malolactic fermentation. The two wines are combined in February.

## Production

**Yield:** 60 hl/ha

**Alcohol Content:** 14 %

**Acidity:** 5,1 gr/lt

## Serving Temperature

8 to 10 degrees

## Pairing Recommendations

Delightful as an aperitif or on its own; also lovely as an accompaniment to freshwater fish such as tartar of smoked trout as well as to asparagus

## Storage/Potential

4 to 5 years

## Recommended glass



## Awards

2014: not yet related