

# DOMAINE BOUSQUET

*Naturally Elegant Wines™*

## CHARDONNAY



**Varietal** | 100 % Chardonnay

**Vineyards** | Tupungato, Alto Gualtallary, 1200 meters (4000 feet) above sea level.

**Harvest Process** | Manually from the third week of February to middle of March.

**Type of Soil** | Gravel and sand.

**Fermentation** | Selected yeast. Max temperature fermentation at 20°C for 25 days.

**Alcohol** | 13 %

**Residual Sugar** | 2 g/l

**Total Acidity** | 5 g/l

**Ph** | 3.5

**Ageing** | Stainless steel and 4 months bottle aging

### TASTING NOTES

**Eye** | Light yellow color with green hues.

**Nose** | Rich fresh tropical fruit aromas with citrus and floral notes.

**Mouth** | Concentrated apple, pear and lime with a slight tone of sweet spice. The finish is clean and fresh with a crisp acidity.

**Food Pairing** | Ideal with appetizers, seafood and fish dishes.

**CELLARING POTENTIAL** 4-6years

Mountain Peoples Wine Distributing, Inc.

MADE WITH ORGANICALLY GROWN GRAPES