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Mont Rochelle Oak Matured Chardonnay 2001

Bright straw yellow illuminates nutty marzipan in seamless combination with candied orange and a citrus reduction with the palate revealing an arresting display of concentration and balance. Judicious use of coopers results in exquisite tension between fruit and wood while earthy, minerally Burgundian tones add yet another dimension to the wine.

variety : Chardonnay | 100% Chardonnay
winery :
winemaker :
wine of origin :
analysis : **alc :** 14.0 % vol **rs :** 4.0 g/l **pH :** 3.34 **ta :** 6.1 g/l **va :** 0.81 g/l **so2 :** 100 mg/l **fso2 :** 24 mg/l
type : White **wooded**

about the harvest: Hand picked at 22,5Â° to 23Â° Balling.

in the cellar : Whole bunch pressed. Fermented with Lalvin DV10 and matured for 10 months in 50% new French, 50% second fill casks of medium-toasted, tight grain oak from the forests of Alliers, Nevers & Troncais. Underwent malolactic fermentation. Regular bÃ¢tonage whilst on lees. Protein and cold stabilized.