

CHARDONNAY

VINTAGE
2019

APPEARANCE
Rich, yellow ochre glow

AROMA
Fresh nectarine, peach, and orange blossom

PALATE
White nectarine, stone fruit, and a citrus nuance, balanced acidity, and subtle French oak

DRINKING
Lightly cooked shellfish like crab and prawns, steamed or grilled fish, chicken, pasta or risotto with spring vegetables

AGEING
Best enjoyed young and fresh, or up 3 years in cellar

