

Les Importations Privées Actuel-Réalisation

Big Head Wines Inc.

Canada

Chardonnay Stainless

Blanc 2018 Niagara

Nature

Particulier Licencié

Importation Privée
Unité par Caisse
12

\$27.24 \$23.71

Encépagement
Chardonnay

% Alc./Vol. 14 g / l Sucre 1 g / l Acidité 5.9

Température de Service 10 °C

Longévité 2 à 5

en entrée avec salade niçoise

Accord mets



Chardonnay Stainless 2018 14%, Niagara, Big Head Wines Inc. 12 x 750ml @ 23.05\$ bout., 276.62 \$ /caisse. **Licencié Prix IP**

Culture Nature

Sol

Vinification pas d'égrappage

Elevage Fermentation temperature ambiante en cuves inox

Chardonnay Stainless

RP

WS

RR

Ratebeer note

Ratebeer Style

WINEMAKER'S NOTES At 5 months and 2 weeks this wine was a slow fermentation done in low temperatures. We blended the two vineyards together to balance out the structure. The Dim Vineyard grapes had more ripeness as they were picked almost 3 weeks later than the Rancourt Vineyard.

SOMMELIER'S NOTES I am often intrigued what the colder fermentation temperatures do and the resulting aromas. Pear and banana drop, with a little white peach and licorice on the nose. The palate is dry, but there is a weight to it and hints of sweetness, even though there is barely any analyzed. It's tomato season here and I would love a gazpacho or calabrese salad with this wine.

Actuel-Réalisation
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