

DOMAINE BOUSQUET

Naturally Elegant Wines™



CAMELEON SIGNATURE CHARDONNAY



WINE PROFILE

FLAVOR

LIGHT MEDIUM PRONOUNCED

SWEETNESS

DRY MEDIUM DRY SWEET

ACIDITY

LOW MEDIUM HIGH

OAK

NO OAK TOAST/VANILLA CHOCOLATE/COFFEE

BODY

LIGHT MEDIUM FULL

TECHNICAL DATA

Vintage: 2018

Varietal: 100% Chardonnay

Vineyards: Own Vineyards in Tupungato, Alto Gualtallary. By the foothills of the Andes at 4000 ft. altitude. High altitude grants fresh nights that contributes to preserve fresh fruit flavors and acidity in the grapes. Gravel and sand Soil.

Winemaking: Manual harvest during the first and second week of march. Fermented with selected yeast at a temperature between 15°C and 17°C for 15 days. Aged in contact with oak for 6 months.

Information:

Alcohol : 14,5%

Residual Sugar : 1,5 g/l

Acidity: 5,6g/l

pH: 3,4 6

TASTING NOTES

Yellow color. White fruit and ctric aromas with buttery notes. Medium body with fresh acidity and creamy palate.

PAIRING

Pasta with cream based sauces.

Serve at 10°C.