

Domaine Georges Michel 2004 Chardonnay

WINEMAKING TEAM

Dynamic blend of Old & New World winemakers, Guy Brac de la Perrière, owner and winemaker of Château des Péthières and consultant winemaker of Château de Grandmont, Peter Saunders and Swan Michel

GRAPE VARIETY

100% Chardonnay

VINEYARDS

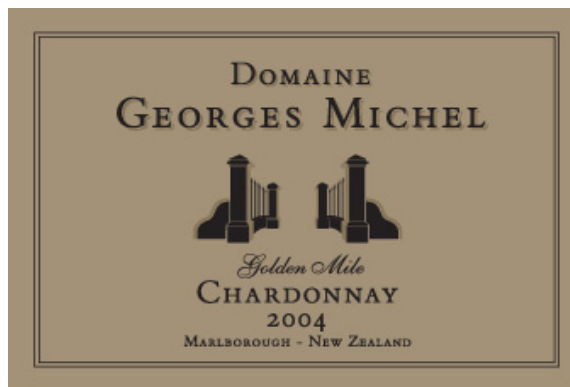
All vineyards are north-south facing
Soil is stoney and free-draining
Clones 70% clone 15, 30% mendoza
Viticultural consultant, Daniel Le Brun

VINTER'S NOTES

Harvested early April at 23.5 Brix
Alcohol 14.5%
Titratable acid 6.9g/L
Total sugar 1.5g/L
1500 cases produced

FERMENTATION

In stainless steel tanks with refrigeration. Nine months maturation in one- and two-year-old French oak
Barriques



TASTING NOTES

This rich and seductive wine offers exciting essences of peaches and cream. A tropical palate of paw paw, pineapple and passionfruit are complemented by subtle influences of French oak, thus creating a memorable wine of distinction.

SERVING SUGGESTIONS

Chicken, Fish - especially Salmon, or Vegetarian dishes



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