Domaine Georges Michel 2005 Chardonnay

WINEMAKING TEAM

Dynamic blend of New & Old World winemakers, Swan Michel and Guy Brac de la Perriére, owner and winemaker of Château des Péthieres and consultant winemaker of Château de Grandmont.

GRAPE VARIETY

100% Chardonnay

VINEYARDS

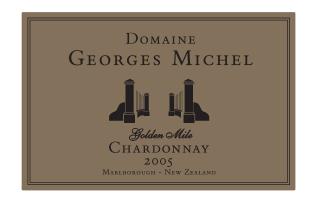
All vineyards are north-south facing Soil is stoney and free-draining Clones 70% clone 15, 30% mendoza Viticultural consultant, Daniel Le Brun

VINTER'S NOTES

Harvested early April at 23.5 Brix Alcohol 14.5% Titratable acid 6.9g/L Total sugar 1 g/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

