

## Domaine Georges Michel 2005 Chardonnay

### WINEMAKING TEAM

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



Ron McFarland 720 233 5565 Ron@NewZealandFoodWines.com