

espino
Gran Cuvée



WILLIAM FÈVRE CHILE



This Chardonnay, unlike the Espino reds, is grown on our farm in San Juan de Pirque, a small hamlet above the Maipo Valley in the Muy Alto Maipo at almost 1,000 meters above sea level. The Chardonnay grows next to the hillsides where many slides and erosion over the centuries have transformed what are extensively alluvial river bank soils into partially colluvial soils in composition. The sharper less weathered, less sedimentary stones of these soils allow the Chardonnay to develop a more mineral character not common for this variety in the Maipo. It is the altitude and this special soil combination that make this wine differentiate itself.

CHARDONNAY

D.O. Maipo Valley - Andes, Chile

2019

100% Chardonnay

Winemaking note

The fruit is pressed with whole bunches and the juices are separated according to their quality. Only the best are selected to produce this Cuvée. After an overnight cold clarification, about 20 percent of the must is put in French oak barrels where they will ferment with wild yeast at temperatures between 18 and 20°C, without using SO₂. The remaining wine is fermented in small 6,000 liter stainless steel tanks. After the fermentation, the Chardonnay will start a long aging between 9 to 10 months. The wine is then filtered and bottled.

Tasting Note

The nose is fruity with hints of minerality, pears, membrillo and tropical fruits. In the mouth it is fresh with lemon sherbet and honey, with a nice mouth feeling. It has a certain touch of creaminess but it is anything but buttery.

Pairing

"A wine that is enjoyed in small sips, it is perfect with shellfish and fatty fish, such as salmon, or with poultry, but also with goat cheese" (Roger Huet, lemetropole.com)

Harvest date March	Production 6,800 bottles	Alcohol degree 13.7% Vol.	Residual sugars 1.72 g/l
Total acidity 3.69 g/l	PH 3.52		