

1891 CHARDONNAY

TECHNICAL DATA:



Harvest Time: Late September, early October.

Harvesting Method: Mechanical.

Vinification and Aging: Fermentation in concrete tanks at controlled temperature.

Optimal Consumption Period: Between 1 and 3 years.





Appearance: Straw yellow with greenish highlights. Bright and luminous.

Nose: Intense aromas of banana, hay, with hints of fennel, pineapple, grapefruit, and mango.

Palate: Excellent acidity, pleasant sensation of freshness, citrus notes. Good persistence.

Pairing: Seafood, white fish, and cold appetizers