



## CHARDONNAY GRAND VIN 2018

### VITICULTURE

Varietal Composition: 100% Chardonnay  
Appellation of Origin: Casablanca Valley  
Trellising system: Vertical shoot positioning  
Pruning: Double Guyot  
Irrigation: Drip  
Soil type: deep Sandy loam.

### VINIFICATION

Harvest date: 23 & 27 March  
Picking method: Hand Harvested  
Fruit selection: At the Vineyard and at the winery  
Crusher: No, pressed whole cluster  
Pressing: yes  
Must sediment settling: Up to 140 NTU  
Temperature of Fermentation: 16°C to 21°C in barrels  
Alcoholic fermentation: 15 to 18 Days

### AGEING

100% French oak  
45% in barrels of 228, 300, 400 lts from New to 4 years old  
Barrels aging: 9 Months  
Foudre : 55 % for 6,5 months (2nd use 5.000 lts  
French oak conic tank)  
Coopers: Nadalie and Marsannay

### BOTTLING

Bottling date: 25/12/2018  
Closure: Natural Cork  
Total production: 14.456 Bottles

### ANALYSIS

Alcohol: 14,0%  
Residual Sugar: 1,00 g/l  
Total acidity: 5,87 g/l  
pH: 3,04