

VILLARD

FINE WINES



LE CHARDONNAY GRAND VIN 2020

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: March 20, 2020
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 to 21°C
Alcoholic fermentation: 15 to 28 days

AGEING

100% French oak
100% in new barrels
Barrels aging: 10 months
Coopers: Nadalié and Marsannay

BOTTLING

Bottling date: November 10, 2021
Closure: Diam 10
Bottles Produced: 3.784 bottles

ANALYSIS

Alcohol: 14%
Residual Sugar: 2,95 g/l
Total acidity: 3.82 g/l
pH: 3.28

