

VILLARD

Le Chardonnay

GRAND VIN 2023

GRAND VIN



VITICULTURE

Varietal Composition: 100% Chardonnay
Appellation of Origin: Casablanca Valley
Trellising system: Vertical shoot positioning (VSP)
Pruning: Double Guyot
Irrigation: Drip, groundwater from phreatic aquifer
Soil type: Deep sandy loam

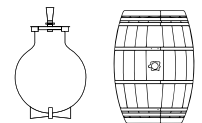
VINIFICATION

The gravity-flow winery design provides a less interventionist approach to winemaking and requires less electricity. The top floor is for sorting and destemming, the bottom floor for fermentation and stainless steel tanks storage. Grapes, juice or wine flows from one floor down to the next using gravity.

Harvest Date: March 21 to 23rd, 2023
Picking method: Hand Harvested
Fruit selection: At the Vineyard and at the winery before destemming
Temperature of Fermentation: 16 to 21°C
Alcoholic fermentation: 15 to 28 days

AGEING

98% French oak, Marsannay Quartz barrels
70% in new barrels, 30% from 2nd to 4th use
2% aged in WineGlobe
Barrels aging: 10 months
Coopers: Nadalié and Marsannay



BOTTLING

Bottling date: January 30th, 2024
Closure: Diam 10
Production: 5.720 bottles

ANALYSIS

Alcohol: 13%
Residual Sugar: 1.55 g/L
Total Acidity (TA): 6.23 g/L
pH: 3.30