

VILLARD



## LE CHARDONNAY

GRAND VIN 2024

### VITICULTURE

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

### VINIFICATION

Harvest Date: March 27<sup>th</sup> and April 1<sup>st</sup>, 2024  
Picking method: Hand Harvested  
Fruit selection: At the Vineyard and at the winery  
Pressing: Whole cluster  
Decantation: 24 hours  
Alcoholic Fermentation: in French oak barrels  
Duration: 10 days, at 16°-21°C  
Malolactic: No  
Bâtonnage: Once a week, for 2 months

### AGEING

Barrels aging: 8 months  
Type of Barrels: 100% French oak from 1<sup>st</sup> and 3<sup>rd</sup> use  
Coopers: Nadalié and Marsannay



### BOTTLING

Bottling date: January 13<sup>th</sup>, 2025

### ANALYSIS

Alcohol: 13,6%