

Domaine Bousquet Premium Organic **Unoaked Chardonnay**

2022

Background:

Domaine Bousquet's premium varietal series comprises a blend of estate and purchased organic fruit from the Uco Valley in the high Andean foothills. The grapes benefit from major day/night temperature swings, achieving exuberant ripeness while retaining the juiciness that invites a second glass. The wines are vinified with a French sensibility. The wines are un-oaked – an on-trend sensibility of little or no oak to let the fruit shine through and make the wines extremely food-friendly.

Soil:

Sandy loam

Vineyards:

Vineyards in the Uco Valley at the foot of the Andes at 1,200masl/4,000 feet altitude. The three main factors differentiating these vineyards and their terroir are: the near constant breezes from the Andes to the west which help mitigate heat-stress in this desert-like climate, with its huge day/night temperature differentials, the sandy soils result in low fertility for desirable vine stress and yet are permeable for good drainage. In addition, the prevalence of groundwater, with rainfall averaging a scant 8-inches or less per year, groundwater from Andes snowmelt is vital to irrigate the vines drop-by-drop. In addition to the unique terroir- Roots of organicallygrown plants penetrate deeper, absorbing trace minerals that give wines their authentic local taste. Organic farming is healthier for the environment and, vitally, for the people who tend the vines

Winemaking:

The grapes are harvested during the second and third week of February. Fermentation with selected yeast at a maximum temperature of 15°C/59°F for 12 days.

Technical Data:

Varietal: 100% Chardonnay

Alcohol: 13%

Acidity-Ph: 7.14/3.33 Residual Sugar: 1,5

Tasting Notes:

Light yellow with green hues. Tropical and citrus aromas followed by a medium body and a fruity palate.

Pairing:

Ideal with seafood, shellfish and white meat dishes. Serve between 8°C/46°F and 10°C/50°F.























