

D'ALAMEL

DOMAINES BOURNET-LAPOSTOLLE

CHARDONNAY 2017

RESERVA

Our D'Alamel Reserva wines are sourced from selected vineyards in Chile, a country with unique terroirs where the vines grow between the South Pacific Ocean and the foothills of the Andes Mountains.

Composition

85% Chardonnay - 15% Sauvignon Blanc.

Climatic Conditions

This Chardonnay comes from selected vineyards in Chile that offers stable and consistent growing conditions. This allowed the vines to grow perfect and healthy year after year. It exhibits a semi-arid Mediterranean climate with a winter-only rainfall pattern. During the growing season, we have warm and dry days and cool nights, as a result of the flow of cold breezes coming from the Andes Mountains and the South Pacific Ocean.

Soil

Alluvial and Colluvial origin. Deep soils with good drainage.

Winemaking

Must was decanted naturally and then fermented in stainless steel tanks at low temperature between 14°C to 16°C for four weeks.

Ageing

10% of the wines is aged on used French oak barrels for 4 months.
90% is aged on stainless steel tanks.

Tasting Notes

Colour: Bright light yellow.

Nose: Fresh and expressive, floral notes and tropical fruit aromas such as mango and tangerine.

Taste: Good acidity and volume. Nice texture. Very persistent finish.

Food Pairing

The ideal companion for marinated shrimps and fish such as salmon and tuna.

Service

from 8°C (44°F) to 10°C (48°F).

