

RÉSONANCE

Découverte Vineyard Chardonnay 2021 6x75cl

Winemaker Notes

The wine reflects a golden and bright color. Complex and elegant floral nose (white rose, honeysuckle), with notes of lemon peel and apricot, and then fine spice and grilled hazelnut. On the palate, the wine delivers elegance and energy, being both ample and generous, with some delicate mineral nuances. Long and intense after taste.

Vineyard

Découverte Vineyard. The grapes are handpicked in the heart of the rolling landscape of the Dundee Hills wine region and defined by the volcanic Jory soils.

Winemaking

Classic Burgundian fermentation is followed by 16 months ageing in French oak barrels (30% new).

Food match

Grilled and Roasted White Meats

Perfect with grilled or roasted chicken, fish or vegetable tart.



Grapes

100% Chardonnay

Region/Appellation

Dundee Hills AVA

Alcohol by volume

13.50%

Residual Sugar

less than 1 g/l

pH

3.48

Total Acidity

6.2 g/l

Drinking Window

2024 - 2029

Tasting Guide



Tasting note printed

17/11/2024

HATCH MANSFIELD 

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