



MICHALAKIS  
E S T A T E

## CHARDONNAY PASSION



**Varietal Composition:** Chardonnay 100%

**Style:** Dry White

**Hand Harvest:** Middle of August

**Alcohol Content:** 11,5% by Vol.

**Vinification:** After careful selection, the grapes are driven to modern pneumatic presses with short skin contact for 1-2 hours at 8°C and collection of free-run mast. After clarification, alcoholic fermentation follows with selection of selected yeast strains at low temperatures. The wine matures in its fine wines for 2 months.

**Colour:** Pale lemon.

**Nose:** Complex structure of ripe apricot, delicate honeysuckle aromas.

**Mouth:** Rich, oily with balanced acidity and long aftertaste.

**Harmony of flavors:** Seafood burger, poultry, grilled fish, mushrooms, risotto with light sauces.

**Served at:** 12-13°C