



MICHALAKIS ESTATE

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