

# Soigné

CHARDONNAY 2020  
MILLÉSIMÉ

## VARIETY

100% Chardonnay.

Alcohol: 13,2% v/v.

Sugar: 8 g/l.

## VINEYARDS

Valle de Uco, Mendoza.

Harvest: february.

Fermentation: Champenoise method.

Time in contact with lias: 24 months.

## TASTING NOTES

Hue: golden yellow, brilliant with silver nuances, fine pearlescent.

Aroma: harmony of fruit, citrus and tropical aromas, combined with toasted bread.

In mouth: outstanding and delicious acidity, balanced by the action of the yeasts.

It is recommended to open 20 minutes before drinking.



Pairing: ideal accompaniment to pasta with white or pesto sauces, white meats, seafood and cheese board.



Temperatura de servicio  
6 - 8° C.



Guarda en casa:  
8 años.

