

CHARDONNAY ESTATE HATZIMICHALIS 2010

White Dry Regional Wine of Atalanti Valley



ESTATE
HATZIMICHALIS
DOMAINE HATZIMICHALIS



Type: White, Dry

Varietal composition: 100% Chardonnay

Origin: From selected plots of the “Upper Vineyards”, part of the Hatzimichalis Estate private owned vineyard in Atalanti Valley, Central Greece.

Winemaking: Fermented in temperature-controlled French oak vats. The wine matures on fine lees for 2-3 months.

Alcohol: 13% Vol.

Ageing potential: Enjoy it within the first 3-4 years from harvest

Packaging: Available in bottles of 750ml, packaged in a carton of 12 bottles.

Tasting notes

This lightly oaked Chardonnay, offers a pleasing blend of citrus notes, white peach, tropical fruit along with the subtle scent of honey and vanilla. Smooth with rich taste, silky texture and an enjoyable, refreshing long finish.

Food Pairing:

A wonderful accompaniment to salmon, grilled lobster, seafood pasta, grilled chicken or pork and soft cheeses. Best served at 46-50°F.

