



## Chardonnay Estate Hatzimichalis 2009

Nestled in the valley of Atalanti, Domaine Hatzimichalis is bordered by mountains to the north, south and west, and the Euboean Gulf to the east, providing a distinct setting for vine growing. The area was known in antiquity as an important wine-making region and is said to be the birthplace of Dionysus. After the estate's vines succumbed to phylloxera, Dimitris Hatzimichalis launched a massive re-planting offensive of both indigenous and international varieties in 1973.

The winery benefits from a range in elevations, microclimates and soils to produce vibrant whites vinified in stainless steel and juicy reds matured in French barriques.

[www.hatzimichalis.gr](http://www.hatzimichalis.gr)

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| WINE TYPE:           | Dry white   |
| VARIETALS:           | 100% Chardonnay   |
| ALCOHOL:             | 12%   |
| REGION:              | Atalanti Valley, Central Greece   |
| CLIMATE:             | Mediterranean   |
| VINIFICATION:        | Fermented in temperature-controlled French oak vats. The wine matures on the lees for 2-3 months.   |
| 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. |
| SERVING SUGGESTIONS: | Serve at 46-50°F. Pair with grilled fish, lobster, seafood risotto, pasta, grilled chicken and soft cheeses.  |