



Kapnias White Domaine Hatzimichalis 2008

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

WINE TYPE:	Dry white
VARIETALS:	100% Chardonnay
ALCOHOL:	14%
REGION:	Atalanti Valley, Central Greece
SOIL:	Clayey-loam
CLIMATE:	Mediterranean
AVERAGE AGE OF VINES:	26 years
VINIFICATION:	100% barrel-fermented in new, French oak barriques. After fermentation, the wine is gently stirred (bâtonnage) during the eight months of aging on fine lees. This classic technique enhances the aromatic richness and complexity.
TASTING NOTES:	A charming barrel-aged Chardonnay with a multilevel aromatic profile dominated by the gentle presence of wood. Intense aromas of white peach, nectarine and exotic fruits, mingle with scents of vanilla and toasty nuances. Rich and luscious with concentrated flavours, excellent density, creamy texture and impressive, lengthy finish.
SERVING SUGGESTIONS:	Serve at 50-54°F. Enjoy alongside oysters, lobster, grilled scallops, fish and poultry with buttery sauces.
AWARDS AND ACCOLADES:	Gold Medal, Chardonnay du Monde 2010