

CHARDONNAY

DOMAINE HARLAFTIS

VINEYARDS

The Chardonnay grapes are harvested from the sustainable and organically certified family vineyards beside Lake Marathon, Attica, Greece. 245m altitude and 20 year old vines.

SOIL

Harlaftis grows Chardonnay in the well-drained, high altitude clay and stony soils of Northern Attica.

CLIMATE

A warm and temperate Mediterranean climate. Hot and dry summers with a cooler spring and wet winters.

VINIFICATION METHOD

Immediately upon arrival at the winery, the grapes are placed on a sorting belt and the intact fruit is transferred to the press. Fermentation takes place in French oak barrels, after which the wine is left to age "sur lies" for 4-5 months.

SERVING SUGGESTIONS

Pairs well with crayfish, grilled lobster, pork stew with lemon and rosemary, fried chicken with dried fruits, turkey rolls stuffed with chestnut and cognac.



TASTING CHARACTERISTICS:

Undertones of caramel, butter and vanilla

Aromas of mature fruits: peaches, pear, melon and mango

DOMAINE HARLAFTIS 

TYPE :
WHITE WINE

CATEGORY :
P.G.I. PENDELIKON

VARIETY :
100% CHARDONNAY

PRODUCER :
DOMAINE HARLAFTIS

ALCOHOLIC VOLUME [%]: 13

SERVING TEMP :
14C

BOTTLE SIZE :
750ml

HARLAFTIS

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