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# JEAN LEON.



## CHARDONNAY

**Tasting Notes:** Pale gold colour with greenish hues. Potent on the nose, firstly with prominent aromas from its oak ageing (vanilla, toast and light toffee), then floral notes appear (acacia), followed by the fruit offered by this variety (apricot, baked apple). On the palate it presents a fresh attack, round and lightly spiced (cinnamon), on a fruity backdrop (plum) with toasty notes (hazelnut and burnt sugar). Long and persistent aftertaste.

**Varieties:** 100% Chardonnay

**Age of Vines:** 23 years

**Winemaking and ageing:** Harvested by hand. Pneumatic press. The first 60% of the must used. Alcoholic fermentation at 16°C temperature during 21 days in 225-litre French oak casks. Followed by malolactic fermentation. Ageing on less in the same casks as fermentation until bottling in May of the following year. Followed by 6 months ageing in the bottle.

**Alcohol content:** 12.5-13.5% vol

**Serving Temperature:** 7° - 9°C

**Laying Down Time:** From 2 to 5 years

**Gastronomy:** Suitable for all types of seasoned and grilled fish, seafood, smoked foods, rice dishes, poultry and other white meats.

