

MONOPOLE BATTONAGE CHARDONNAY 2015

Made in a classical Burgundian style, our 2015 Chardonnay Battonage expresses the unique terroir of our Nyilasmár and Nagyfai Estates (Monopole) with distinct minerality, fresh fruit flavors of pears and apples with light buttery and toasty oak notes. Aged on its lees in small French and Hungarian oak barrels, our Chardonnay has an elegant freshness, vivid acids and a long harmonious finish. Enjoy this wine as an accompaniment to poultry, pork, seafood or light pasta.

Composition:

100 % Chardonnay
Nagyfai and Nyilasmárvineyards

Cooperage:

after delicate process minimal treatment of wine!
Aged in Hungarian and French barrels for 12 months, on its lees 12 months.
(Battonage technology!)

TECHNICAL DATA:

Harvest date:

14-17 September, 2015

Raw material:

excellent fruits, good vintage, high inner content

Must degree:

19,5 MM

Yield restriction:

40 q/ha

T A:

4,8 gr/l

Alcohol:

12.47 % V/V

Production:

15240 bottles

Sulphur:

36 mg/l free sulphur



Order in Hungary