



Blanco Fermentado en Barrica D.O. Bolandin

Varieties

100% Chardonnay

Type of wine

White wine fermented and aged for 9 months in new French oak barrels.

Analytical parameters

Alcohol: 14.5 %, Acidity: 5.50 g/l, Residual sugar: 3 g/l

Winemaking

100% Chardonnay. After pressing, the must undergoes alcoholic fermentation in stainless steel tanks for 10 days at a controlled temperature not exceeding 16°C. After fermentation, the wine is aged on fine lees in French oak barrels from the renowned Allier cooperage for 9 months, with occasional bâtonnage to ensure integration of lees aromas and to create a full mouthfeel. This oak aging is completed with an additional 5 months in bottle.

Tasting notes

Color: Clear and bright, straw yellow with greenish highlights.

Nose: Fruity aromas with tropical notes. Mango, green apple, pear, pineapple, kiwi and citrus, alongside secondary aromas of butter, caramel, butterscotch and creamy nuances.

Palate: Rich and fleshy, well balanced, rounded by good acidity, with a smooth and pleasant structure.

Food pairing

Suitable for all kinds of aperitifs, composed salads, grilled white fish, fish in sauce, mild cow's milk cheeses (Brie and Camembert), nuts, poultry, seafood and even desserts.

Awards

- 91 Pts. ATKIN 2025 (UK)
- CONC. MONDIAL BRUXELLES GOLD - 2025 (Belgium)