

Б Ю Р Н Ъ Е  
B U R N I E R



# Chardonnay 2019

*First vintage 2011*

**Grape variety**  
100% Chardonnay

ABV 13,5%

**Soil type**  
Marl, stony soil.

The vineyards are located at an altitude of 135–140 metres above sea level, in the upper part of the southwestern slope of the Senetkh ridge.

## **Weather conditions in 2019**

Rainfall for the year was 547.3 mm, half of which fell in the two rainy months of May and July. Duration of the frost-free period – 215 days.

The absolute minimum temperature for the year was -5°C. The average temperature of the warmest months was +29°C (June to August).

## **Harvest**

Hand harvesting from 6 to 8 September 2019

## **Grape processing**

Double sorting in the vineyard and on a vibrating table.

## **Fermentation and ageing**

Delicate pressing in a Bucher Vaslin membrane press. Fermentation for 14 days in a steel vat at a controlled temperature of 14–16°C.

Malolactic fermentation for three weeks after alcoholic fermentation.

The wine is matured and stabilised naturally in enamelled and stainless-steel vats, without fining agents.

Ageing on lees – 10 months.

Bottled 15/03/2022.

Bottle ageing – from three months.

**Produced** 17,900 bottles.

## **Tasting notes**

The southern style of this wine reveals tones of ripe yellow lemon, apple, notes of honey and delicate hints of buttercream. A full, rounded taste with a pronounced structure, soft acidity, bright touches of zest and a long mineral finish.

**Serve at:** 8–10°C.

**Serve with:** seafood, white fish and poultry dishes, pork in cream sauce, white mould cheeses.

