

Б Ю Р Н Ъ Е
B U R N I E R



Chardonnay 2022

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 2022

Rainfall for the year was 900.7 mm, half of which fell in the three rainy months of January, February and June.

Duration of the frost-free period – 220 days.

The absolute minimum temperature for the year was -13°C.

The average temperature of the warmest months was +29°C (July).

Harvest

Hand harvesting from 8 to 9 September 2022.

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 12 days in a steel vat at a controlled temperature of 14–16°C.

Malolactic fermentation for two 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 August 2024.

Bottle ageing – from three months.

Produced 19,500 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.

