



#ForYou white 2020

First vintage 2014

Grape variety

55% Chardonnay, 35% Pinot Blanc, 10% Muscat White

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 2020

Rainfall for the year was 536.3 ml / 47 ha, half of which fell in the two rainy months of February and September. Duration of the frost-free period – 242 days.

The absolute minimum temperature for the year was -18°C.

The average temperature of the warmest months was +30.9°C (June to August).

Harvest

Each variety was hand harvested at different times.

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 10–14 days in steel vats 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 – from 9 to 12 months.

Assemblage is performed after each wine has fully matured separately.

Bottled 16/03/2023, 26/12/2023

Bottle ageing – from three months.

Produced 27,750 bottles.

Tasting notes

The attractive aroma reveals lots of hints of white fruit and light floral undertones. Light-bodied, balanced, with soft acidity on the palate and a pleasant fruity finish.

Serve at: 8–10°C.

Serve with: light appetisers, vegetable salads, young cheese, seafood salads, Black Sea fish.

Recommendation: an excellent aperitif.

