

CHARDONNAY

The wine made from Chardonnay grapes is very versatile and sophisticated, offering a wide range of flavors and styles, from fresh and fruity to rich and creamy. Whether you prefer a light and crisp white wine or a full-bodied and unctuous white, there is a Chardonnay for you. I invite you to explore and discover the diversity and elegance of this wine.



Varietal Name: Chardonnay

Type of Grape: Green-skinned grape used to make white wine.

Historical Review: The Chardonnay grape is native to the Burgundy wine region in eastern France. Specifically, it comes from the surroundings of the village of Chardonnay, where the cultivation of the vine is already mentioned in the 10th century.

Countries and Subregions of Cultivation: Currently, the Chardonnay grape is cultivated in France, Spain, Italy, Portugal, United States (California), Australia, New Zealand, countries of South America and South Africa. It is estimated that there are about 160,000 hectares of Chardonnay grapes planted, of which about 50,000 are in France.

Viticulture Techniques: The Chardonnay strain is vigorous, early budding, quite resistant and adaptable to diverse soils, with high fertility and good productivity, with low yields but of quality. It is sensitive to spring frosts and its regrowth has very low fertility, but it withstands the rigors of winter well. It is advisable to avoid planting it in areas of intense drought.

Vinification Techniques: The Chardonnay grape is very neutral, with many of the flavors commonly associated with the grape and those derived from the terroir and oak. It is vinified in very different styles, from lean and sharply mineral wines from Chablis (France) to New World wines with oak and tropical fruit notes. It is also used for the production of sparkling wines such as those from the Champagne region.

Wine Characteristics

Wine Color: This variety shows a pale and yellow color reminiscent of straw.

Fruit Notes: The characteristic aromas of Chardonnay are: green apple, lemon, grapefruit, pear, acacia, tropical fruits (mango, pineapple, banana, melon).

Floral Notes: Chardonnay can present floral notes, especially acacia and jasmine.

Aging: Young Chardonnay is a dry and fresh wine, but if it has spent some time in a barrel, it will have more body.

Notes of Organic Compounds: It can present aromas of spices, caramel, vanilla, honey, and butter.

Notes of Inorganic Compounds: Depending on their origin, these wines can present a very noticeable minerality.

Type of Wine According to Residual Sugar: Generally, dry or semi-dry wines are produced.

Type of Acidity: It has a generally medium to high acidity.

Average Alcohol Level: Depending on the region where it is grown, these wines can have a medium to high alcohol level.

Complexity and Finish in Mouth: It is known for its balance, its fruity aroma, and its long and pleasant finish in the mouth.

Pairing

Here is a list of international or popular dishes that pair well with Chardonnay:

Fish and Seafood: Ideal for dishes with oysters, lobster, cuttlefish, or squid.

White Meats: Goes well with dishes of lean meats such as chicken or rabbit.

Game Birds: Pairs well with game birds such as pheasant and quail.

Soft Cheeses: Perfect for cheeses like gruyere, edam brie.

Pasta: Ideal accompaniment for pasta with light sauces like carbonara.

Spicy Dishes: Great companion for spicy dishes typical of Southeast Asia.

Vegetarian Dishes: Fits very well with most vegetarian dishes.