

CHARDONNAY



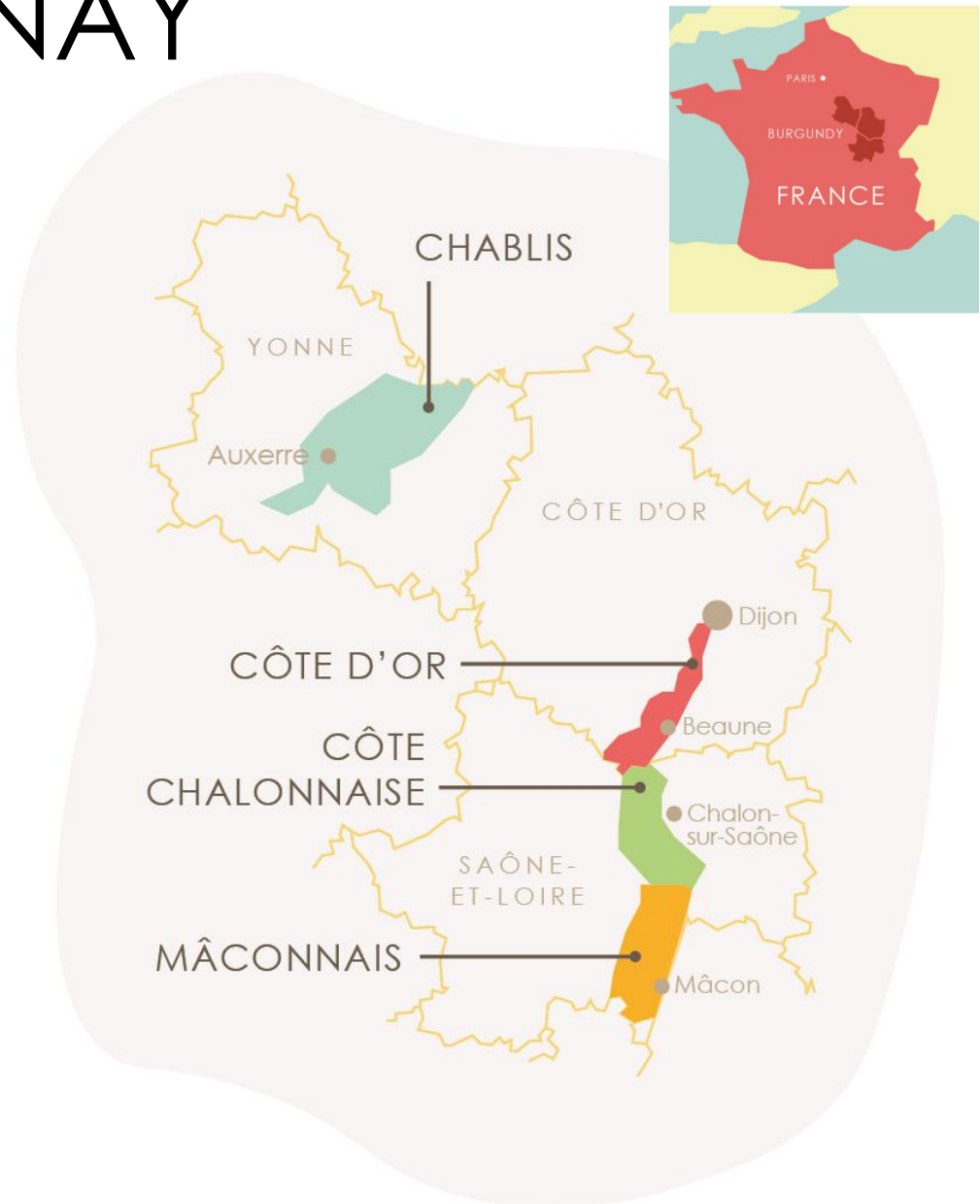
CHARDONNAY



- GREEN-SKINNED GRAPE NATIVE TO BURGUNDY IN FRANCE
- TAKES ITS NAME FROM THE MACONNAIS VILLAGE OF “CHARDONNAY”

CHARDONNAY

- BURGUNDY'S #1 GRAPE AT 50% OF VINEYARD PLANTINGS
- GROWN IN ALL FOUR OF BURGUNDY'S REGIONS



CHARDONNAY

- ONE OF THE WORLD'S MOST WIDELY PLANTED GRAPES
- THE #1 WHITE WINE GRAPE GROWN IN MOST "NEW WORLD" WINE REGIONS



CHARDONNAY

GROWN IN MORE
REGIONS THAN ANY
OTHER GRAPE,
INCLUDING OTHER
REGIONS OF FRANCE
AND EUROPE THAT
HAVE THEIR OWN
NATIVE GRAPES

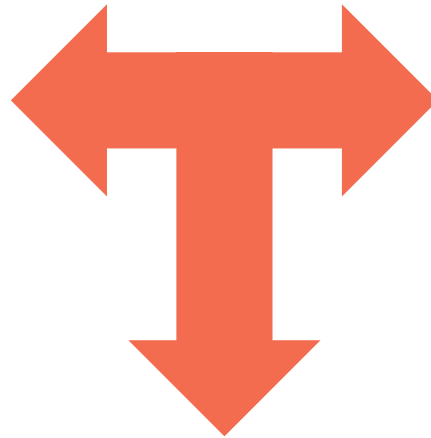


CHARDONNAY PARENTAGE



PINOT
NOIR

AN ANCIENT
RED GRAPE
NATIVE TO
BURGUNDY



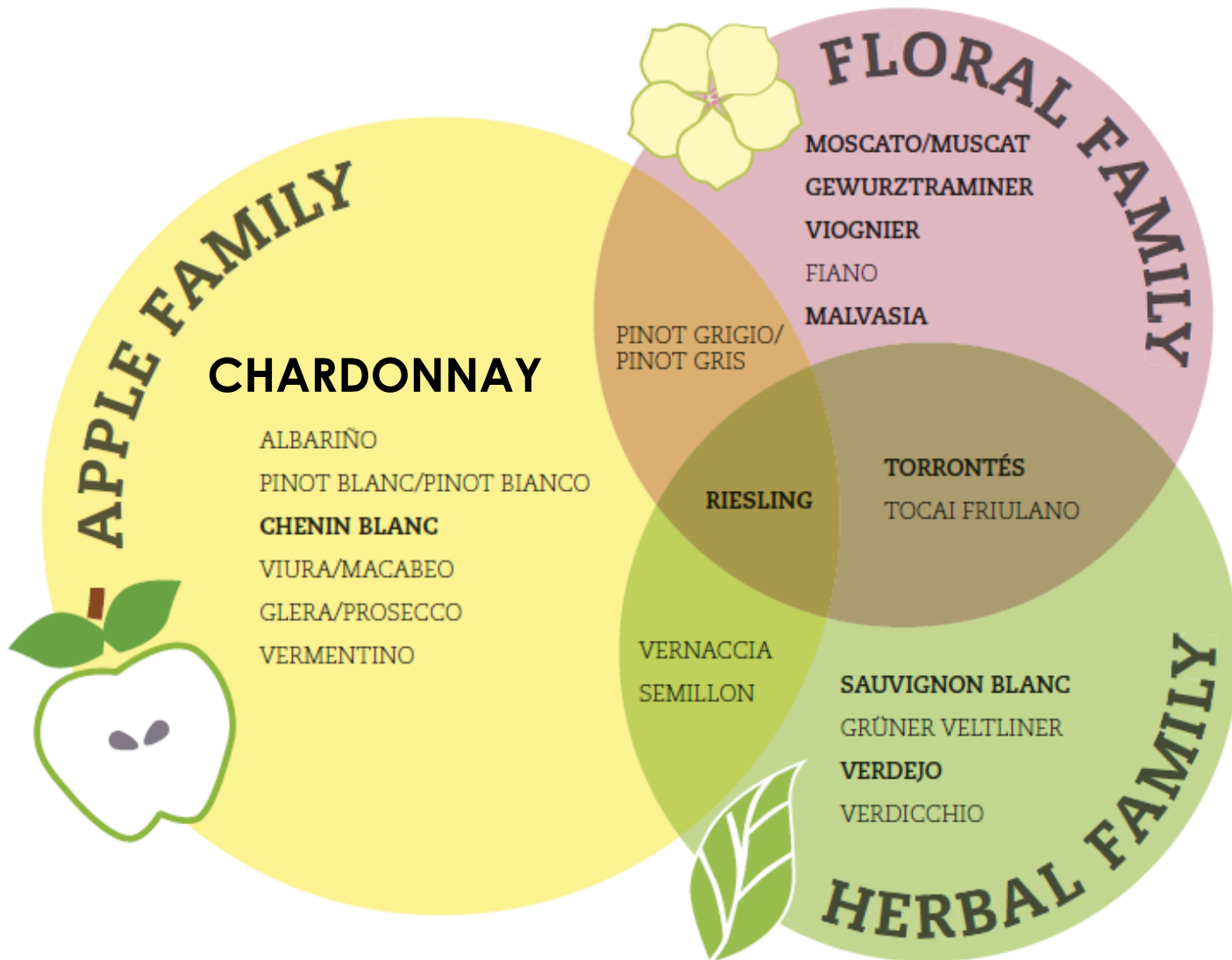
GOUAIS
BLANC

AN ANCIENT
WHITE GRAPE
NATIVE TO
AUSTRIA OR
GERMANY

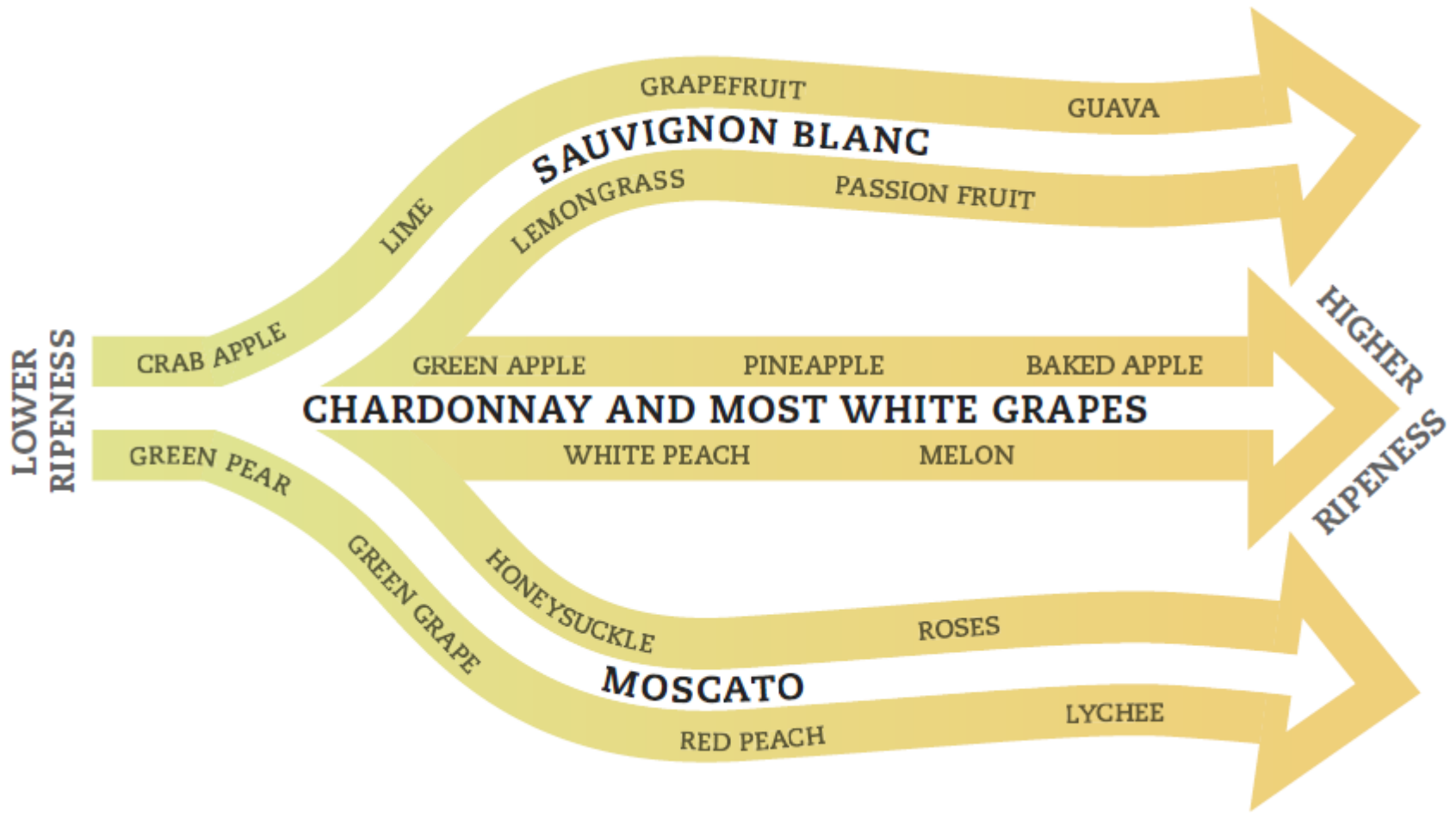


CHARDONNAY

APPLE FLAVOR FAMILY



UNCOMMONLY SUBTLE IN FLAVOR



CHARDONNAY



REGIONAL
FAMILY:
BURGUNDY
GRAPES



AROMATIC
FAMILY:
APPLE-
PEAR

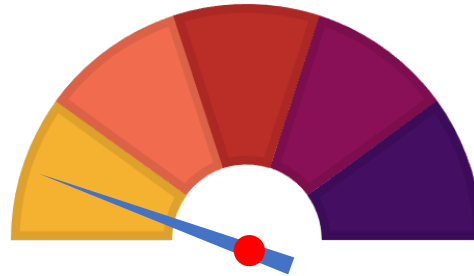


VERY WIDE CLIMATE
RANGE:
PERFORMS WELL
IN MOST REGIONS

CHARDONNAY: SENSORY PROFILE



VERY RICH IN
TEXTURE &
MOUTHFEEL



VERY LOW
IN FLAVOR
INTENSITY



OFTEN GIVEN
“FLAVOR BOOST”
WITH OAK BARRELS

CHARDONNAY: FLAVOR RANGE BY RIPENESS



CHARDONNAY: SENSORY PROFILE



COLDER CLIMATE ← → WARMER CLIMATE

PURE CHARDONNAY FLAVORS

Warm climate South Australian unwooded Chardonnay

- Highish ripeness (think pineapple)
- Mid-weight, moderate acidity, and mild fruit flavor, with tropical and creamy accents

Cold climate French Chablis

- Very low ripeness (think green apple)
- Lightweight, very high acidity, and subtle fruit flavor, with herbal and chalky accents

CHARDONNAY PLUS OTHER FLAVORS

Hot climate

American Napa Valley Chardonnay

- Very high ripeness (think apple pie plus toasty oak)
- Heavyweight, modest acidity, and baked-fruit flavor, with caramel and vanilla oak accents

Cool climate

French Meursault

- Lowish ripeness (think golden apple plus toasty oak)
- Mid-weight, high acidity, and mild fruit flavor, with hazelnut and vanilla oak accents

Frigid climate

French Champagne

- Underripeness (think crab apple plus yeasty dough)
- Very lightweight, very high acidity, and subtle fruit flavor, with brioche and French-toast yeast accents

FLAVOR BOOSTED BY
NEW OAK BARRELS

FLAVOR BOOSTED BY
YEAST SEDIMENT